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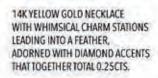






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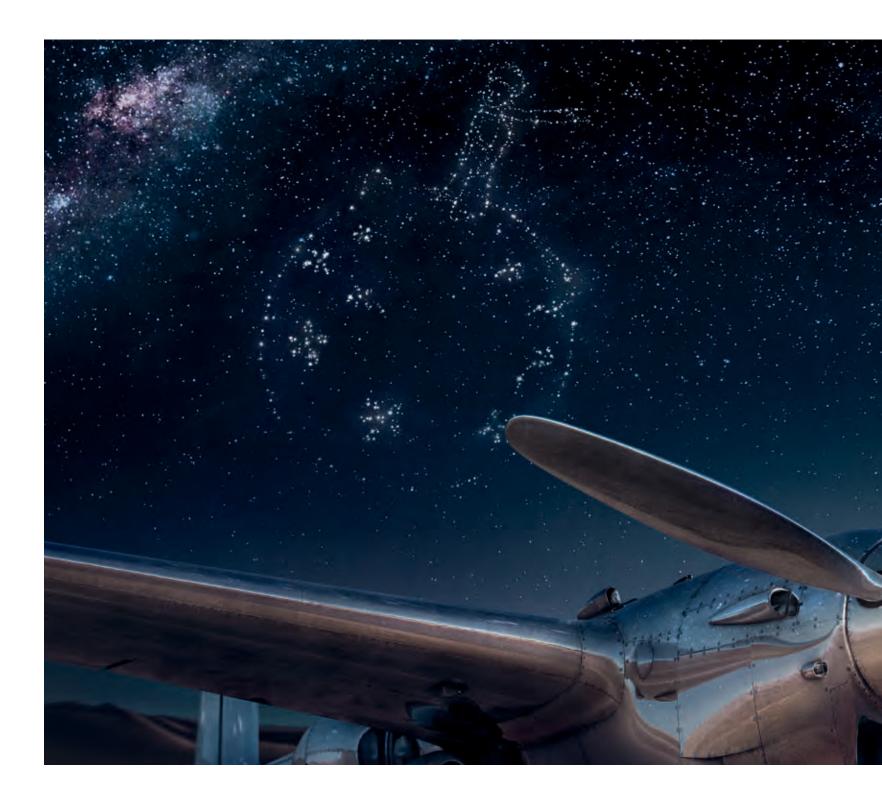
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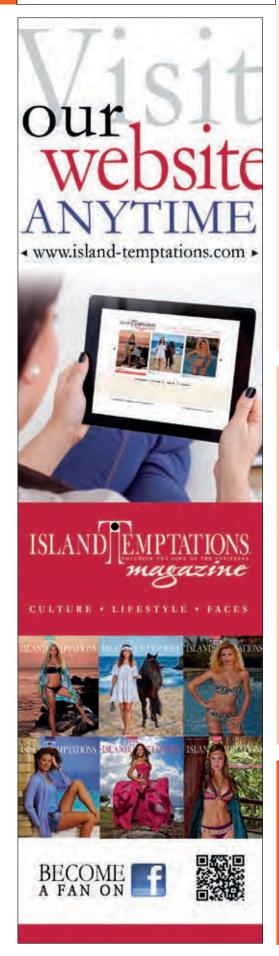
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## Island Temptations

A promise to our readers

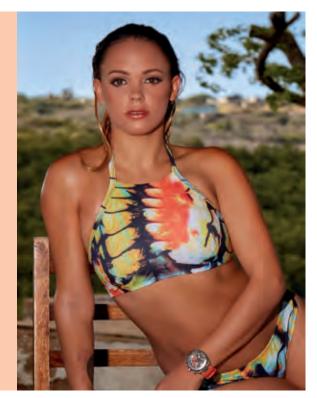
ur crew is dedicated to going beyond beaches to bring our readers the sights, sounds, and tastes of Aruba. Each edition will contain fresh features and photography spotlighting the local personalities that make this island such a remarkable corner of the world.

Our writers will continue to peel back the cultural layers and introduce you to the talented artists, musicians, chefs, and everyday folk who make Aruba "One Happy Island" and a place you will want to return to again and again.

The Island Temptations Crew

## COVER

Professional dancer Maria Alejandra strikes a pose for photographer Steve Keith. Shot on location at Balashi Gold Mill Ruins. Swimsuit available at De Palm's Coconuts. Hamilton watch available at Shiva's Gold & Gems.



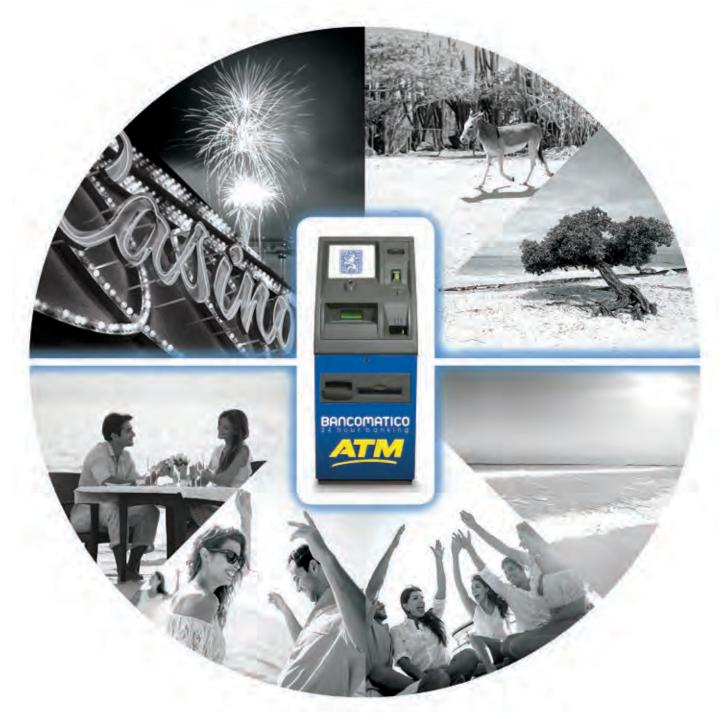
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Photography by Steve Keith Creative Director: Tina Causey-Bislick Text by Debbie Kunder

# Swim Fashions MEET Fitness

ur annual swimsuit edition features athletes and fitness professionals in swimsuits designed for active adventures. All makeup by Maria Alejandra (our multitalented cover girl!).

Swimsuits provided by:

Eva Boutique, the island's exclusive retailer of Gottex, with locations at Costa Linda, Divi Phoenix, RIU Antillas, Hilton, Holiday Inn, Marriott Ocean Club, Renaissance Mall, and downtown on Zoutmanstraat.

De Palm's Coconuts, with locations at De Palm Pier, Occidental, and De Palm Island.

The Juggling Fish Swimwear, located beachside at Playa Linda Beach Resort.

Beach-inspired necklaces provided by: Caribbean Queen, located at Palm Beach Plaza.

Watches provided by: Shiva's Gold & Gems, with locations at Royal Plaza and Palm Beach Plaza.

Athlete: Maria Alejandra

Age: 32 Sport: Dance

"I can't remember a time I didn't love to dance, so I figure I was simply born a dancer," shares Maria Alejandra. Born in Venezuela and raised in Aruba, Maria has always been drawn to the expressive power of dance, starting when she was 15 years old. She's worked as a professional dancer for 18 years now, performing at the Occidental Grand Aruba for more than ten of those years. She recently started her own company, Aruba Performance, doing shows around the island together with other local artists. Maria explains, "My goal for this sport is for everybody to see it like any other sport that requires discipline and dedication." Four years ago, Maria extended this discipline and dedication to pole dancing as well. She loves how pole dancing mixes dancing and fitness, giving amazing results. She's now teaching pole dancing to others and is currently training to teach aerial silks and hoop.

Swimsuit available at De Palm's Coconuts Hamilton watch available at Shiva's Gold & Gems

#### FASHION ATTRACTIONS

Swimsuits and board shorts available at The Juggling Fish Swimwear Necklaces available at Caribbean Queen Tissot (on Sophia) and Mulco (on Chiara) watches available at Shiva's Gold & Gems

Athletes: Chiara (left) & Sophia Petrocchi Age: 15 & 13, respectively Sports: Taekwondo, judo & mixed martial arts

The Petrocchi sisters like to fight—not in that typical sisterly way, but on the mat. Both girls started taekwondo at young ages, Chiara when she was eight, and Sophia at age six. A few years later, they picked up judo and then mixed martial arts. Both girls have excelled tremendously in these sports, earning high rankings at a number of international competitions, including the Pan American Games, U.S. Open, World Games, and Daedo Classic. Their most satisfactory wins are the ones that take place at Olympic ranking competitions, bringing them closer to their dreams of competing in the Olympics. Chiara also has the goal of someday participating in a UFC (Ultimate Fighting Championship) event. But it's not just the competition that they love; they both appreciate the good physical health and strength that these sports afford, along with all the traveling and the chance to meet new people. As for support? They couldn't do any of it without their biggest supporter, their dad. The girls explain, "Our dad gives us 200% of himself and sacrifices many things to be able to push us to be the best we can be."







Athlete: Denise Krosendijk

Age: 38

Sport: Zumba, beach tennis & running

Aruban-born Denise Krosendijk is one of those athletes who does it all. She's been kiteboarding in Aruba's gorgeous waters since 2006. In 2008, she started beach tennis, and is now actively playing in a league and taking weekly classes. Last year, she was introduced to running when she joined a long-distance relay race of 80 km called Ronde van Aruba, and most recently, she started swimming and spinning to prepare for her goal of participating in a sprint triathlon next year. But perhaps it's her love of Zumba that Denise is most known for. Denise has been teaching Zumba since 2009 at her own school in Savaneta, drawing on her background as a dancer. She's teaching four times a week in addition to her full-time job. This is one busy lady!

Swimsuit by Gottex, available at Eva Boutique Hublot watch available at Shiva's Gold & Gems



Swimsuit available at De Palm's Coconuts Tissot watch available at Shiva's Gold & Gems

Athlete: Maria Pucci Garcia

Age: 36

Sport: Soccer & Mystical Yoga

Soccer was Maria's sport of choice in her university days in Venezuela. For four years, she served as the captain of Universidad Santa Maria. After university, she played professionally for the Centro Italo soccer club in Venezuela, and is proud to be part of that generation of women who proved that soccer is not only a men's sport in her country. But these days, Maria's focus is on her Mystical Yoga practice here on the island of Aruba. Disillusioned by the fitness world's promotion of yoga as an activity exclusively for fit and trim people, Maria earned her teacher certification in Mystical Yoga in Costa Rica one year ago. She is now teaching people of all ages and skill levels to reconnect with their roots and get back to simple living through meditation, asanas, and crystal healing. Maria is also an enthusiast of paddle yoga and beach tennis, even winning first place in the paddle race at Aruba Hi-Winds 2014. She feels fortunate to live in a place where the weather is good all year round so she can enjoy all her sports to the max!





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Athlete: Melissa Acosta (left)

Age: 29

Sport: Beach tennis

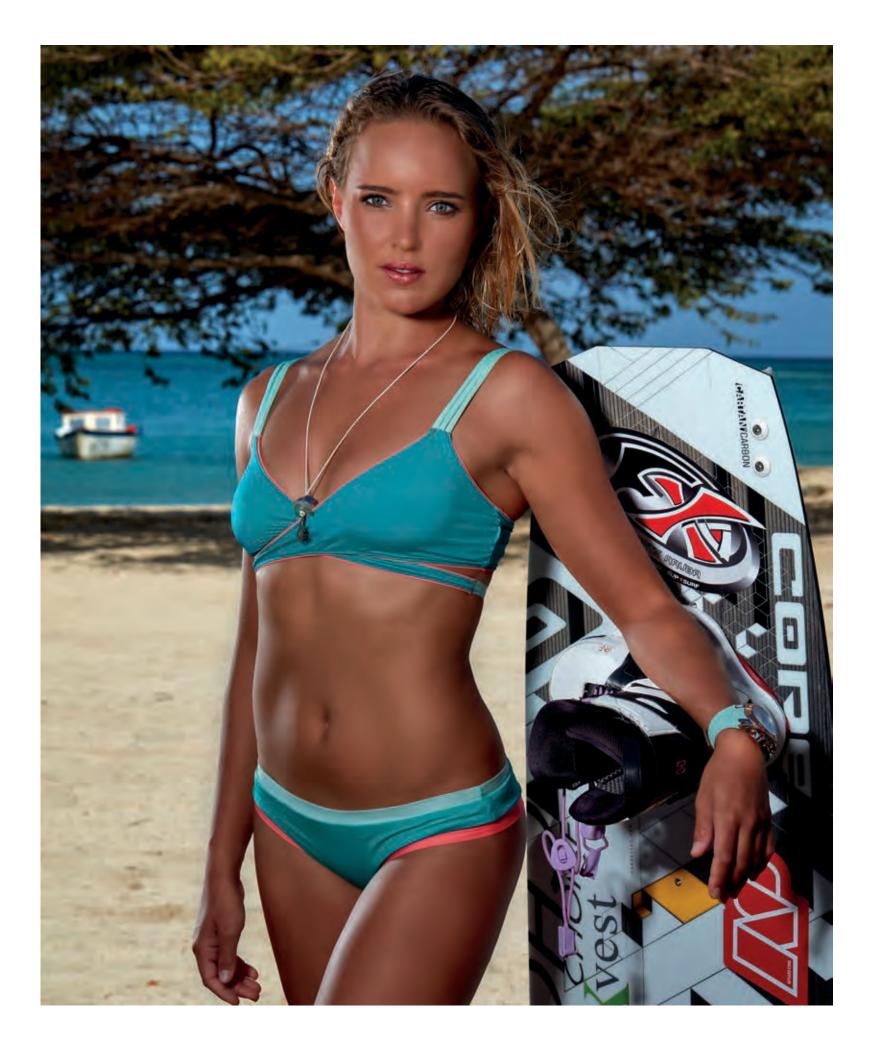
Former Venezuelan national soccer team player Melissa Acosta only started playing beach tennis on Aruba three years ago, and yet she's already ranked #76 internationally. For the past year, this beach tennis powerhouse has been traveling the world playing in the International Tennis Federation's (ITF) professional tour. She has won ITF tournaments in Aruba and Venezuela and silver medals in the U.S. In 2014, she was also called by the National Tennis Federation from Venezuela to represent her country with the national team in Peru at Juegos Bolivarianos, a tournament for South and Central America, where she won the gold medal. In November, Melissa will be defending her gold medal at the Juegos Bolivarianos Chile 2016. That same month, she will also be representing Venezuela at the Pan American Beach Tennis Championships, and November 11-13, she'll be competing in the 2016 ITF Pan American Championships here in Aruba. Don't miss her!

Athlete: Maria Buuts

Age: 33

Sport: Beach tennis

With tennis already in her blood, Maria played her first international beach tennis tournament in 2008 on Aruba and has been hooked ever since. Playing on the beach tennis pro tour, she traveled to places like Brazil, Italy, and the U.S., ousting many of the best players in the sport. For three years, she was ranked among the top 20 players in the world, reaching 12th place at her peak. Maria still competes sometimes, but her priority now is to grow the sport on Aruba. She has her own school, Caribbean Beach Tennis School, offering lessons to both kids and adults. Her goal is to spread her passion for the sport, which she explains as "not just a sport, but a lifestyle." She adds, "I like the friendly, relaxed atmosphere, and even during high-level matches, the sportsmanship is really nice. And anybody can play—just kick off your shoes, pick up a racket, and you're set."



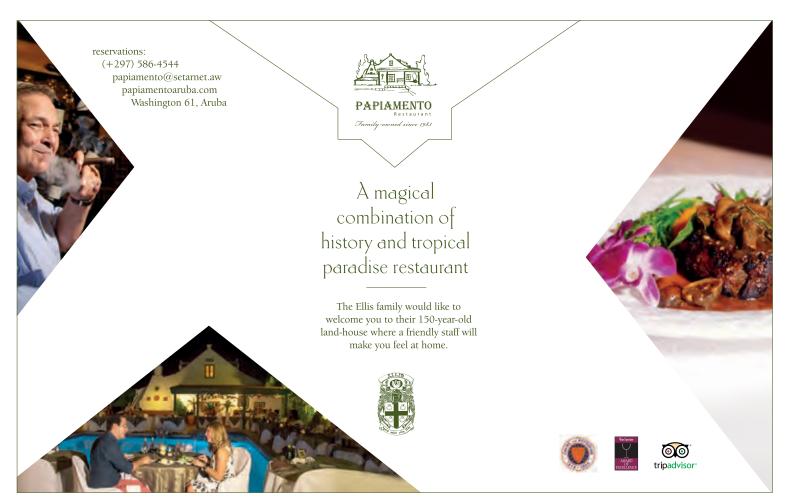
Athlete: Annabel van Westerop

Age: 22

Sport: Kiteboarding

Annabel started windsurfing when she was 13, but she couldn't help but envy all the kiteboarders, including her dad, who were out on the water as well, jumping and flying through the air. So she started taking kiteboarding lessons when she was 14, and in no time, she was hooked. And she was good—really good. In fact, Annabel has been competing in the PKRA World Tour in freestyle kiteboarding since 2012. This year, she is ranked third in the world, and she is now diligently working towards her dream of becoming world champion. The tour takes her all over the world, which she enjoys very much. She shares, "My lifestyle of competing and traveling for sponsors has given me an immense amount of life experience that I will always cherish." She also enjoys practicing and teaching yoga, and even takes yoga to the water on stand-up paddleboards.

Swimsuit available at The Juggling Fish Swimwear Necklace available at Caribbean Queen Mulco watch available at Shiva's Gold & Gems



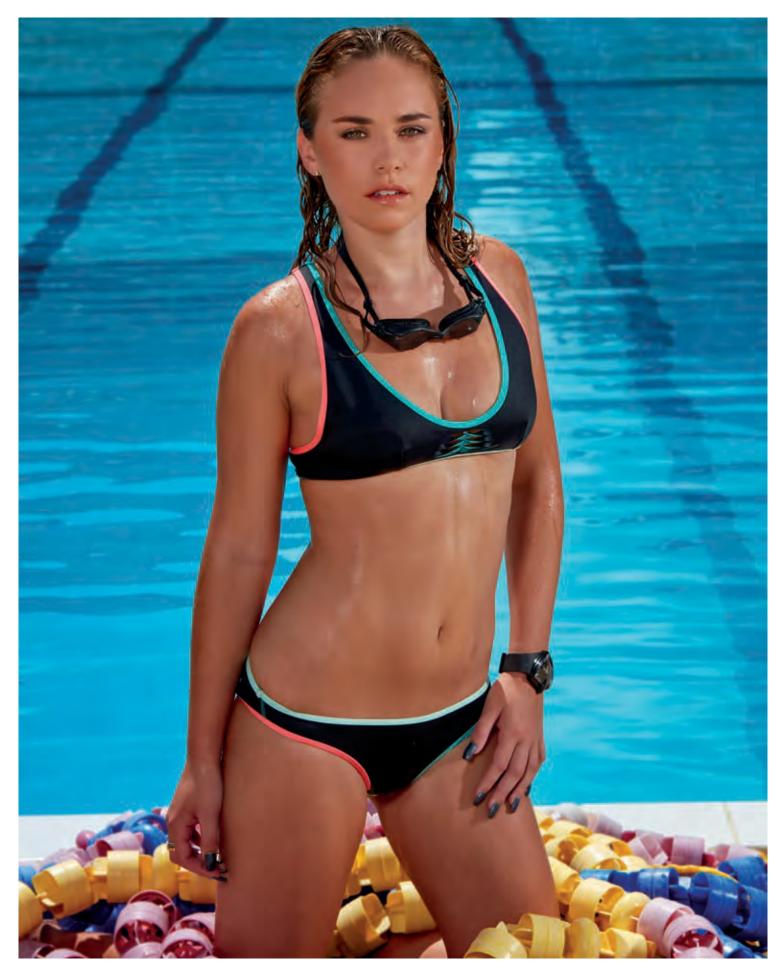


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Athlete: Devin de Veer

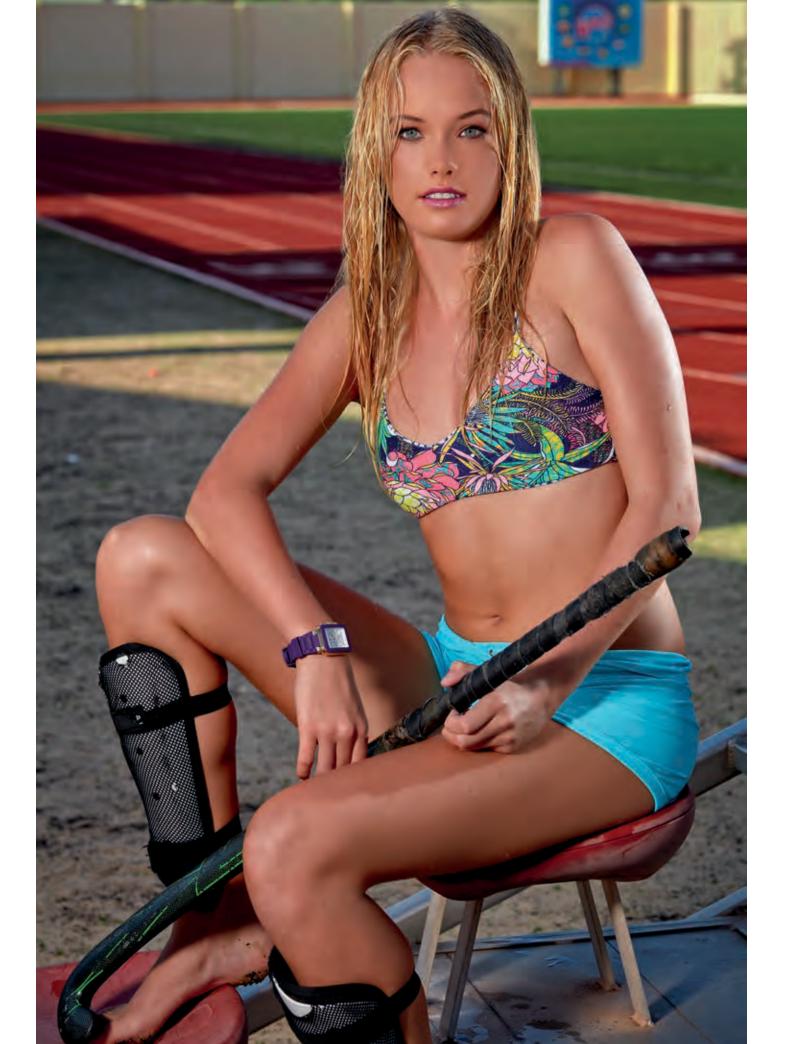
Age: 22

Sport: Synchronized swimming, volleyball & competitive swimming

Devin de Veer started synchronized swimming when she was about nine years old, performing as a member of Aruba's synchro club, the Barracudas, until the age of 13. She was also part of Aruba's national team, competing in places such as the Dominican Republic, Curacao, and Puerto Rico. She later moved to Curacao, where she coached the Typhoon Synchro Club from 2012 to 2014. A natural in the water, Devin also swam competitively in boarding school. She also took her athletic skills onto land, playing volleyball for six years. What draws her most to all these sports is the bond created between teammates as well as the intense energy that is felt. She shares, "I know that whenever I'm on the court or in the water, everything around me is put on hold for that moment." Unfortunately, due to some knee issues, Devin has been sidelined for now, but she's slowing getting back into her swimming routine. She's also interested in helping others to reach their athletic goals.

Swimsuit available at The Juggling Fish Swimwear Mulco watch available at Shiva's Gold & Gems





Athlete: Sanne Ooms

Age: 16

Sport: Field hockey

When Sanne Ooms moved from Holland to Aruba one and a half years ago, she made sure to pack her hockey stick and shin guards. With only one field hockey club on the island, the hockey culture in Aruba is very different than that of the Netherlands, where field hockey is the second most popular sport after soccer. Even though the members of the club in Aruba—both men and women—only play against each other, Sanne is grateful to have the opportunity to keep up her skills while getting an awesome workout and meeting new people. Some day she'd like to play with a big club in Holland, but in the meantime, she's scoring goals on the field in Aruba. Sanne also stays active with judo, kiteboarding, and beach tennis.

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Athlete: Gladys Duarte

Age: 32

Sports: Dance, BUTI Yoga, Chair Yoga & kiteboarding

Gladys Duarte believes in the motto "A sane mind lives in a healthy body," and her life of constant activity reflects this. She started studying classic ballet at the age of four, and salsa has always been a big part of her life—it's in her Cuban blood, after all. More recently, Gladys stays active as Aruba's only BUTI Yoga teacher. This calorie-scorching workout fuses power yoga with cardio-intensive tribal dance and body sculpting movement. Gladys' amazing "buti" proves that this workout gives definite results! She's also been doing classic yoga for three years, having earned her certification in Costa Rica. Interestingly, for about a year now, she's been offering Chair Yoga at the hotels to individuals with restricted movement. Gladys explains, "I would really like to promote Chair Yoga as a daily exercise in Aruba. The older we get, the more important movement becomes. Motion is lotion for all of us." For the past three years, Gladys has also taken her love of movement to the water with kiteboarding. All that plus spending time with her two girls—sounds like a full life!

Swimsuit available at De Palm's Coconuts Hamilton watch available at Sbiva's Gold & Gems



### SARAH-QUITA OFFRINGA:

### Aruba's Windsurfing Darling

Photography by Steve Keith and John Carter/PWA Text by Debbie Kunder

he first time I ever heard of Sarah-Quita Offringa was the day my husband excitedly shared with me that his surf shop was going to sponsor this charismatic, promising young kid from Aruba who was already impressing on the international windsurfing scene. I remember he showed me a photo of her, and her unruly mane, her irresistible smile, and the joyous twinkle in her eyes immediately won me over.

It's many years later now, and this once upand-coming windsurfer now holds 12 PWA World Champion titles at just 25 years old. *Twelve!* She was knighted in the order of Oranje-Nassau by decree of Queen Beatrix of Holland for her windsurfing feats. She's a living legend. Aruba's windsurfing darling. And that's just the tip of the iceberg.





### SPECIAL FEATURE

Sarah's story begins when she was encouraged by her parents to give windsurfing a try when she was nine. Not being able to lift her sail, she quit, but was coaxed back into the sport a year later when her parents entered her into the Bonaire Regatta 2001. It was at this event in Bonaire that Sarah fell in love with windsurfing.

There are three different disciplines in competitive windsurfing: freestyle, slalom, and wave sailing. In the highly technical freestyle discipline, the windsurfer performs a creative acrobatic show filled with aerial stunts on flat water. Slalom windsurfing is high-speed racing, which requires high winds. Wave sailing is a combination of wave jumping and wave riding, with sailors using the waves to catapult into the air to perform high-flying tricks.

Sarah grew up doing freestyle—for her, windsurfing is freestyle—and for her, it's the most fun. In the next few years after that fateful competition in Bonaire, Sarah developed her freestyle skills in the waters of Aruba and Bonaire, already earning recognition and awards as a young rider. She entered her first PWA event in 2003, and by 2006 had been named the PWA Rookie of the Year while ranking second in the freestyle discipline. Just two years later, in 2008, Sarah clinched her first PWA Freestyle World Champion title. She amazingly went on to win the world champion title in freestyle eight more times, backto-back, the most recent one earned this year.

Let's just take a moment to put this into perspective. Not only has Sarah won the most world champion titles in freestyle windsurfing in history, but she hasn't lost a single freestyle competition nor heat since 2008. Furthermore, Sarah has consistently beat competitors much older than she. In fact, when she was on the winner's podium for the first time, she was a mere 14-year-old standing next to women at least 12 years older. It's safe to say that Sarah-Quita is indisputably the best female freestyle windsurfer in the world.

Of course, starting at such a young age is one of the keys to Sarah's overwhelming success. Aruba's perfect wind and flat-water conditions for windsurfing have also played a significant role in her rise to stardom. But let's not overlook the simple fact that Sarah is an extraordinary, first-rate athlete. You can pretty much throw her into any sport, and she'll thrive. Take slalom windsurfing, for example. At one point in Sarah's career, she decided to give slalom windsurfing a go, and being the amazing athlete she is, she excelled in it. Most competitive windsurfers specialize in only one disciple at a time given the heavy demands of training. Not Sarah-Quita. In 2011, in addition to earning the world champion title in freestyle,









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she also won the world champion title in slalom. She earned both titles again in 2015 and 2016.

And now, Sarah is looking to up the ante once again. Since three years ago, Sarah has added wave sailing to her repertoire. If focusing on two disciplines simultaneously is uncommon among professional windsurfers, then tackling all three at once is simply unheard of on the PWA tour. But if anyone can do it, Sarah can. In fact, she's already ranked third on the 2016 tour in wave sailing, which is mind-boggling given that the holders of first and second place-the Moreno twins from Spain—have been specializing in wave sailing their entire careers. As the rest of this year plays out, Sarah hopes to at least hold on to her current third-place standing in the wave discipline. Ultimately, she hopes to grab first place. Once she manages this feat, she will hold world champion titles in all three windsurfing disciplines.

And when that happens, will she be considered the best all-around female windsurfer in the world? In Sarah's opinion, titles don't prove who's the best. The bottom line is, she feels she still has a lot to learn in wave sailing. Her goal is to reach a level where she is at least as good as the two best wave sailors in the world currently, regardless of titles. Maybe then she can say she's the all-around best. But she doesn't need to proclaim this to the world; she wants to be the best for herself, and herself alone. Sarah clarifies, "I just want to get to that point where I can get my gear to

do exactly what I want it to do. That's when you can start getting creative on the water and it becomes even more fun."

Words like these are so typical of Sarah. Above all, she's keen on having fun, not exercising her bragging rights. Over the years, I've gotten to know Sarah-Quita personally—running into her at my husband's shop or at the beach or at a coffee shop with her mom. What has always struck me is not necessarily all of Sarah's incredible accomplishments on the water, but rather how she has stayed so refreshingly grounded, so humble, so *Sarah*, despite her many windsurfing achievements. It's these qualities, in my opinion, that make her so special and such an inspiration.

And I'm certainly not the only one who thinks so. In January 2016, I attended the premiere of Sarah's biographical windsurfing documentary, *Cabeibusha* – *The Curly Gem.* During the event, attended by both young and old, there was a palpable sense of pride and adoration in the theater. The local community is incredibly proud and fond of this young woman who represents the island of Aruba so beautifully on the international stage. She is Aruba's cherished darling, and rightly so.

Since her premiere at the beginning of this year, Sarah has gone on to compete in Korea (slalom), Denmark (slalom), and Fuerteventura (freestyle), her untouchable efforts making her the 2016 PWA Freestyle & Slalom World Champion. Her current third-place standing in the wave sailing discipline is the result of her efforts in Gran Canaria and Tenerife. Sarah will continue to compete in the wave discipline until mid-November, hitting Germany, France, and Maui. She plans to spend winter break in Cape Town, which is the perfect spot to train in waves. After a full month of photo shooting for her sponsors in April, Sarah will jump into the 2017 competition season in her quest to take first place in wave sailing.

And after that? Most likely, Sarah will travel and windsurf for the next two to three years, with Aruba and the Netherlands serving as her home bases. Sarah loves traveling—encountering new lands, new cultures, and new people. Her love of languages also plays nicely into her travels. Her fluency in Papiamento, Dutch, English, Spanish, and French, as well as her understanding of Portuguese, German, Italian, and Turkish, enriches her travel experiences immensely. Sarah also loves studying, so along with her windsurfing and travels, Sarah plans to add to her degree in science and innovation management by starting on her masters online.

As for her future beyond the next few years, Sarah is not so forthcoming. She is rather adamant about living in the moment. Then again, can you blame her? Despite all her accomplishments and the extraordinary stardom she has achieved, Sarah is only 25 years old, after all.

















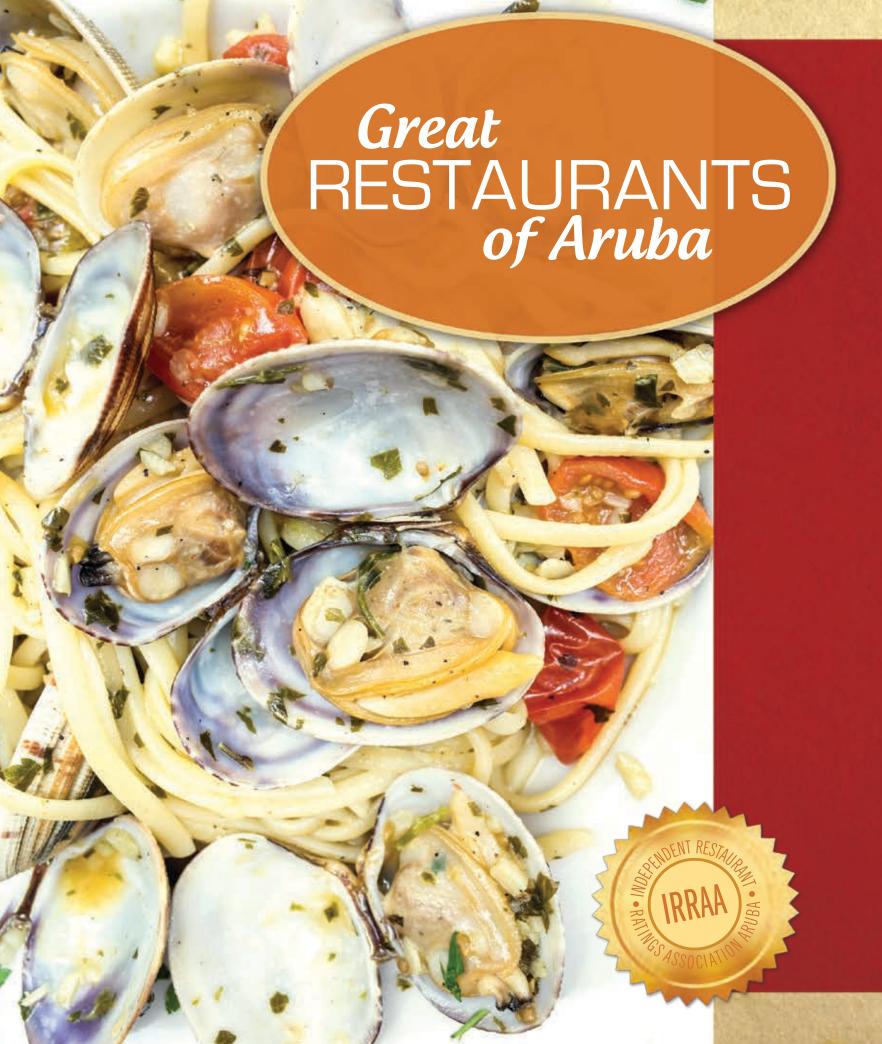




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# COCOLONIAN Photography by Steve Keith Text by Debbie Kunder



s tiny as it is, it's no wonder that Aruba has a rather small equestrian community. Yet within this community, 18 dedicated youths diligently train in order to be part of Aruba's national equestrian team, Team Mundial. This November, Team Mundial will be battling it out with competitors from Latin America, the US, and other Caribbean nations at the island's annual paso fino horse competition, Interpaso Aruba. With the approach of this major event, I took a closer look at the local youths who happily inhabit this interesting world of equestrianism, meeting up with six of them, along with their coach, Gino Werleman, at Villa Floralina, a beautifully appointed ranch where Interpaso Aruba takes place.



Zoey Arends: "I'm very competitive and hate to lose. Competitions are teaching me how to lose gracefully."



Nina van Romondt: "The bond between me and my horse is like magic."

Nina needs no words when she's with her horses, Harmonia and Ibiza. She simply feels what her horses need or want. The invisible language is indeed magic.

### SPECIAL FEATURE

Let's just say that my own experience with horse riding goes as far as riding trail horses, so I honestly had very little idea what was involved in a paso fino competition. I soon learned that each competition is actually two different competitions: the rider is judged in the first, and the horse in the second. In the rider competition, the rider earns points for their posture and how well they manage the horse during a series of exercises. The exercises include maneuvering the horse through a figure-eight course and a serpentine course, as well as demonstrating the ability to control the horse's "paso" on a sounding board. (The paso fino horse is named for its signature "paso" (step), which is a four-beat lateral gait.) During the horse competition, the horse itself is judged on its mastery of a different series of exercises.

Most of the members of Team Mundial only compete in the rider competition. They are not yet strong enough nor experienced enough to handle their horses in the more rigorous horse competition. Rather, the horses' trainers show the horses during this segment. Many of the riders yearn to someday learn how to train their own horses, but for now, only one of the national team members, 16-year-old Willem Werleman, Gino's son, trains his own horse and shows it himself in the horse competition. Impressively, Willem is the youngest











Left: Gabriela Piazzi: "The most important thing that a person should have with their horse is trust, because if you don't trust your horse, who knows what could happen."

horse trainer on the island and has won his fair share of awards at international competitions.

As one of the parents schooled me in the workings of the paso fino competition, I enjoyed the mini impromptu show in the ring as the riders and their horses strutted their stuff. Listening to the four-beat staccato of a paso fino's gait on the sounding board is a true pleasure. Dwayne Chirino, who's been riding for two years, agrees with me. "When you're in the ring and everybody is screaming your name, and then there's the moment when you reach the sounding board and everybody stays quiet to listen to the 'paso' of the horse—that's what I like so much about the competitions." Another true pleasure is witnessing

the precision of movement exhibited by each riderand-horse team. I had to wonder, *How much of this* control and precision comes from the rider, and how much from the horse? Gino explained, "It's like a really good car. The car has the ability to perform really well, but if the driver is no good, then the car won't be driven to its maximum potential."

Another parent shed a bit more light on what is required of the rider. "It all comes down to creating harmony with the horse," she explained. Basically, the rider must keep the horse in rhythm and moving at a consistent pace while maintaining perfect posture. The rider uses their hands, their legs, and sounds to control the horse, but these efforts must be virtually

imperceptible to the judges at competitions. The ab and leg workout that the rider gets, however, proves that the seemingly effortless harmony created with the horse is anything but effortless.

But exercise isn't the only thing these youngsters are getting out of the sport. As with most competitive sports, equestrianism teaches discipline and responsibility. Each rider also learns how to respect their horse, trust it, and take care of it, oftentimes developing a truly special friendship with it. Elizabeth Johnson, who's been riding since she was five years old, explained, "I honestly couldn't imagine my life without these wonderful creatures. A horse is a friend that you can always rely on, that you



can always trust, that will always return the love that you give it. I always feel in my comfort zone around them." Gabriela Piazzi echoed this sentiment. "The connection that I have with my horse feels like an unbreakable bond. Every day, I go to the ranch and see my horse look at me while I step out of the car with her ears in front—I always look forward to that!" It's pure, unconditional love.

Fifteen-year-old Zoey Arends confided that riding is her therapy. She has a lot of energy, and if she doesn't get out of the house to ride every day, or at least go to the stable to see and smell her horse, she has difficulty sleeping at night. Most of all, she enjoys riding on the peaceful north coast of the island, either by herself or 64 • islandtemptations

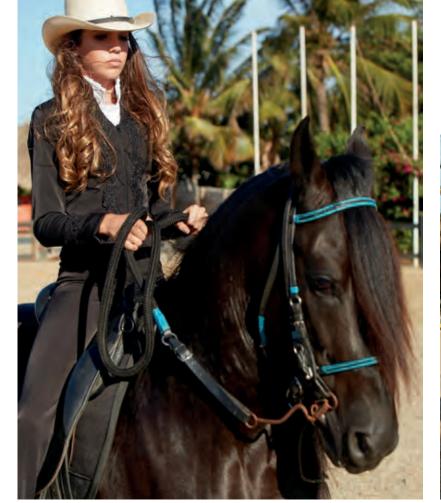
Through their sport, these youth equestrians also have the opportunity to travel internationally. Most recently, the team traveled to compete in Puerto Rico, with several of the riders earning awards. At these competitions, the team members get to see new places, make new friends, and learn about new cultures. Elizabeth shared, "The competitions for me are a great opportunity to have fun with friends—the cheering, the competing, the laughter, the memorable moments. It's basically like a big get-together with friends and family." Simply put, these kids are having the times of their lives.

And what's down the road for them? Of course,

in the short term, they all look forward to Interpaso Aruba, where they will proudly serve as the host team and hopefully wow the international paso fino community. In the long term? In particular, Gabriela mentioned her goal of someday competing in Mundial, which is a sort of Olympics for paso fino riding. She added, "When I grow up, I want to have my own ranch with paso fino horses." Sounds like a great plan to me.

Don't miss Team Mundial at Interpaso Aruba, November 4-6, at Villa Floralina! Visit OCAruba on Facebook for more information.

### SPECIAL FEATURE



Left: Elizabeth Johnson: "I just love the rush I get when riding. Horses are so beautiful and powerful."





# Action Flotography by Steve Keith Text by Tina Causey-Bislick

## Aruba's chefs share recipes for fresh bounties from our local waters

Aruba's local fishermen, often out at sea before most of us are out of our beds, supply many of Aruba's restaurants with daily fresh catches. The waters off Aruba's coast are teeming with a variety of seafood. Some of the catches to look for while dining on the island include mahi mahi, snapper, grouper, wahoo, yellowfin tuna, Caribbean lobster, and shrimp.

We tasked seven of Aruba's top chefs with creating original dishes utilizing local seafood. The recipes, shared here, were crafted so that novice chefs can prepare these dishes at home. Although you may not have the geographical good fortune to procure fresh seafood, fresh frozen is certainly an option.





### Executive Chef Stephen Toevs of The Ritz-Carlton, Aruba Seafood: Red Snapper

This fish boasts a low fat content. Often found filleted in most dishes, red snapper has a mild flavor that is compatible with a wide variety of preparations and sauces.

### Creole Snapper Solanio

(Serves 1; for 2 servings, use two 6-ounce portions of snapper)

### Ingredients

8 oz snapper fillet (skin on)

4 oz cured Spanish chorizo

1 cup peeled San Marzano tomato, diced

1 green bell pepper, diced

3 tbsp capers

3 tbsp white vinegar

1/4 cup green olives (no pits)

2 garlic cloves

1/4 cup white wine

2 bunches of basil leaves

½ cup vegetable oil

salt, pepper, and olive oil to season

### Preparation

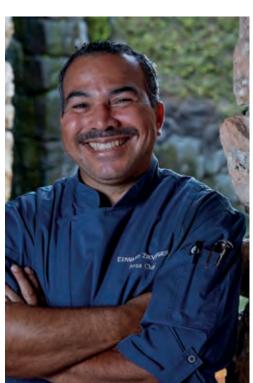
<u>Creole sauce:</u> Sauté garlic until soft, add white wine, and cook down. Add tomato, green pepper, capers, and olives. Cook until it's a thick stew. Season with vinegar, salt, and pepper.

<u>Fish</u>: Season the fish with salt, pepper, and olive oil. In a cast iron pan, sear fish under med-high heat, skin side down, until the skin is crispy and releases from the pan without sticking. Flip once and finish on flesh side. Set fish aside to rest.

<u>Basil oil:</u> Blanch basil and dry out leaves with a towel. With a high-powered blender or food processor, blend basil and vegetable oil until smooth and bright green. Set mixture aside in refrigerator and strain through a coffee filter for 6 hours.

### Plating the dish

Add creole sauce to the bottom of the plate, place fish on top, garnish with gently pan-seared chorizo, and use the basil oil as a secondary sauce.



### Sous Chef Edward Zievinger of Hyatt Regency Aruba Resort Spa & Casino Seafood: Shrimp

Shrimp is one of the most popular foods in the world, and certainly the most versatile seafood to include in recipes. The crustacean is high in calcium, iodine, and protein.

### Sautéed Shrimp & Cranberry Curry Rice with Lemongrass-Coconut Sauce

(Serves 1)

### Ingredients

1 cup cooked white rice

4 extra jumbo shrimp

2 oz fresh baby spinach

1 oz fresh arugula

6 cherry tomatoes, half cut

4 oz coconut milk

2 medium mushrooms, sliced

1 tsp Old Bay spice

½ tbsp garlic, sliced

1 tbsp red onion, chopped

1 tsp tamari sauce

1 oz raisins, chopped

1 oz dried cranberries, chopped

1/2 stack fresh lemongrass

1 fresh lime

½ cup white wine

1 cup water

1 tbsp fresh cilantro

2 tsp fish base

1 tbsp olive oil

2 tbsp Jamaican curry

salt & pepper to taste

### Preparation

<u>Sauce</u>: Place water, white wine, fish base, and lemongrass in small pot or sauté pan over medium fire. Let reduce to 1/3, strain, and set aside. Place coconut milk in pan together with lemongrass reduction and tamari sauce; let reduce further to sauce-like consistency.

Rice: Over medium fire, heat the olive oil. Sauté the curry, garlic, mushroom, and red onion. Mix in the cooked rice. When rice is hot, mix in raisins, cranberries, cherry tomatoes, and cilantro. Set aside and keep warm.

Shrimp: Sauté shrimp in pan until done, 2-3

minutes. Salt & pepper to taste.

### Plating the dish

Place spinach and arugula mix on plate, place rice in middle, and top with shrimp. Drizzle with sauce. Garnish.



### Executive Chef Ever de Peña of Manchebo Beach Resort & Spa Seafood: Yellowfin Tuna

Yellowsin tuna is popular served raw in dishes like sashimi or grilled to a medium-rare temperature.

### Spicy Tuna Tartare with Pica di Papaya Aioli

(Serves 1; can also be served as a shareable appetizer or snack)

### Ingredients

8 oz yellowfin tuna

1 tsp pica di papaya – local hot sauce, available at island supermarkets

1 tbsp soy sauce

1 tbsp white sesame seeds, toasted

1 tsp fresh chives

½ tsp sesame oil

½ tsp white sugar

1/3 oz fresh avocado, cubed

crispy poppadoms

garnish (edible flowers and orange wedge)

For pica di papaya aioli:

3 tbsp mayonnaise

1 tsp pica di papaya

½ tsp ginger powder

### Preparation

<u>Tartare</u>: Cut the tuna into small cubes and put in a bowl. Add soy sauce, sesame seeds, chopped chives, sesame oil, pica di papaya, and sugar, and mix well. Chill in refrigerator.

<u>Pica di papaya aioli:</u> Mix mayonnaise, pica di papaya, and ginger powder in a small bowl. Refrigerate for about 10 to 15 minutes.

### Plating the dish

Serve the tuna tartare cold with cubed avocado, crispy poppadoms, and pica di papaya aioli. Garnish with orange wedge and edible flowers.







### Executive Chef Gerard Coste of the Hilton Aruba Caribbean Resort & Casino Seafood: Caribbean Lobster

The spiny Caribbean lobster, also known as rock lobster, is not revered for its claws, as is the Maine lobster, but for its tail.

### Tropical Caribbean Lobster Tabbouleh Salad with Tomato Gazpacho Dressing

(Serves 4)

### Ingredients

2 Caribbean lobster tails (8 oz)

stock

1 tbsp extra virgin olive oil

salt and pepper

For the tabbouleh:

1 cup Israeli (or regular) couscous

11/4 cups water

1 tomato, diced

½ cucumber, diced

½ jalapeño, chopped

juice of 1/2 lemon

2 tbsp extra virgin olive oil

3 tbsp chopped parsley

1 tbsp chopped fresh mint

For the fruit salad:

1 mango, diced

1 avocado, diced

1 slice of watermelon, diced

1 tbsp chopped cilantro

½ tsp sugar

½ tbsp rice vinegar (or regular vinegar)

For the marinated onion:

½ finely sliced red onion

½ tbsp sugar

1/4 cup white vinegar

½ cup water

½ tsp chopped Scotch bonnet pepper

For the dressing:

1 plum tomato, diced

1 tbsp extra virgin olive oil

1 tbsp chopped basil

1 tsp vinegar

1 tbsp cooked couscous (saved from preparation of tabbouleh)

### Preparation

<u>Tabbouleh:</u> Add couscous to boiling water, cover pot, and simmer for 8 minutes. Allow the couscous to cool. Combine the tomato, cucumber, and jalapeño with the couscous. Mix in the parsley, mint, lemon juice, and extra virgin olive oil. Season with salt and

pepper to taste. \*Save 1 tbsp of cooked couscous for the dressing.

<u>Fruit salad:</u> Combine all fruit salad ingredients. Salt and pepper as needed. Keep refrigerated until plate out.

<u>Lobster:</u> Poach lobster tails in stock for 3 to 4 minutes. Cool them in ice. Remove the shells, keeping the tail shape. Cut each tail into at least 12 medallions. Add olive oil, salt, and pepper. Keep refrigerated until plate out.

<u>Marinated onion:</u> Combine all ingredients for marinated onions and let marinate for half an hour.

<u>Tomato gazpacho dressing:</u> Blend all dressing

ingredients and strain. Salt and pepper as needed.

### Plating the dish

Place a square or round mold on the plate. Add a layer of tabbouleh (3 cm) and press firmly. Add a layer of fruit salad and press again. Top with 6 lobster medallions. Gently remove the mold and garnish with marinated onions. Add the tomato gazpacho dressing. (Can also garnish with microgreens.)



### Executive Chef Urvin Croes of White Modern Cuisine and The Kitchen Table by White Seafood: Wahoo

This is one of the most prevalent types of fish found on the dining tables of locals at home. The finely textured flesh has a slightly sweet flavor.

### Creole Wahoo Tiradito: Marinated Wahoo with Lemon Crème, Red Bell Pepper Vinaigrette, Roasted Onions & Mango Leche de Tigre

(Serves 4 to 6)

### Ingredients

16 oz wahoo fillet

4 cloves of garlic, minced

½ yellow onion, diced

1 bunch cilantro, chopped

2 limes, juiced

1 cup olive oil

salt and pepper to taste

garnish (popcorn and young basil leaves)

For the lemon crème:

6 oz lemon peels, only yellow

1 oz water

5 oz lemon juice

1 ½ oz powdered sugar

1 1/2 oz butter

For the red bell pepper vinaigrette:

1 red bell pepper

3 lemons, juiced

½ red onion, finely chopped

For the roasted onions:

6 white pearl onions, fresh

1 tbsp olive oil

3 basil leaves

1 clove garlic, finely chopped

For the mango leche de tigre:

1 ripe mango, diced

3 limes, juiced

1/4 yellow onion, diced

½ bunch cilantro, chopped

1 tbsp pica di papaya - local hot sauce, available at island supermarkets

### Preparation

<u>Wahoo:</u> Add the garlic, onion, cilantro, lime juice, olive oil, salt, and pepper to a blender and blend smooth into a marinade. Marinate the wahoo in the marinade, fully covered, in a Ziplock bag. To cook, sear the wahoo by flash grilling 10 seconds on each side. Cool and cut into thin sashimi slices.

<u>Lemon crème</u>: Blanch lemon peels 3 times, in 3 different pots with boiling water, to remove bitterness. Then stew them with the water, lemon juice, powdered sugar, and butter on low heat for 15 minutes. Add to a blender and blend to a fine crème.

Red bell pepper vinaigrette: Clean and deseed the red bell pepper, cut into cubes, add the cubes to a blender with the lemon juice, and blend. Strain through a fine sieve. Add the finely chopped red onions and season to taste with salt.

Roasted onions: Clean and peel pearl onions and cut them in half. Marinate pearl onions with the olive oil, basil, garlic, and salt to taste. Bake in oven at 160°C until soft and tender (20-25 minutes). Cool down in refrigerator; then take all parts out.

Mango leche de tigre: Add all ingredients to a blender and blend smoothly. Season with salt to taste.

### Plating the dish

Place the wahoo slices on the plate and season with salt. On each slice, place a dot of the lemon crème, a roasted onion, and a piece of popcorn. Fill the roasted onions with the mango leche de tigre, add some of the red bell pepper vinaigrette around or in between the wahoo, and garnish with the young basil leaves.

### DINING OUT



### Executive Chef Romeo Penacino of the Marriott Resort & Stellaris Casino Seafood: Grouper

Part of the sea bass family, grouper has a lean, firm flesh, and can be prepared fillet- or steak-style. Cooking preparations range from grilled to poached, pan-fried to broiled.

### Grouper and Roasted Pampuna (Pumpkin) Purée

(Serves 1)

### Ingredients

6 oz grouper fillet

8 oz diced pampuna (local pumpkin)

1/2 oz brown sugar

1 oz butter

1/4 oz chopped garlic

2 oz olive oil

1/2 oz red quinoa

1 sprig of thyme

sea salt

pepper

seasonal vegetables (such as broccoli, baby carrots, blue potatoes, and Brussels sprouts-whatever is fresh at the market)

For green sauce:

2 oz cilantro

1 oz fresh mint

3 oz olive oil

1 oz lemon juice

1 oz capers

1 anchovy fillet in oil



3 oz coconut cream

1 oz white wine

### Preparation

Fish: Season the fillet with salt and pepper. Add some olive oil to a hot sauté pan and then cook the fillet for 4 minutes on each side, skin side first.

Pampuna purée: In a bowl, mix the diced pampuna, garlic, brown sugar, the sprig of thyme, salt, pepper, and olive oil. Place in an oven roasting pan and bake for about 15 minutes, until pampuna is tender. Remove from the oven, add the butter, and make a purée.

Vegetables: Blanch the seasonal vegetables for 1 minute. Then place them in a hot sauce pan with Green sauce: In a blender, blend all ingredients together until they form a smooth, creamy mixture. Add salt and pepper to taste.

Coconut sauce: Mix the coconut cream and the white wine. Add salt and pepper to taste.

Fried red quinoa: Add red quinoa to boiling water. Cook until the quinoa is soft. Strain the quinoa and fry in hot oil (356°F-428°F). Set aside.

### Plating the dish

Put some pampuna purée in the middle of the plate. Add the seasonal vegetables to the left side of the plate. On top of both sides, place the grouper. Add the green sauce around them and continue with the coconut sauce. Sprinkle the fried red quinoa.

# Executive Chef Maximo Ares of the Renaissance Aruba Resort & Casino Seafood: Mahi Mahi

This fine-textured yet meaty and flavorful fish is often found in fillet form, but can also be served as a steak cut.

# Chili, Lime & Cumin-Coated Mahi Mahi with Avocado Fries

(Serves 4)

# Ingredients

- 2 lbs fresh mahi mahi fish fillets
- 2 tbsp chili paste
- 2 tbsp freshly cut cilantro

sea salt

- 4 tbsp butter
- 2 tsp cumin seeds

juice of 2 limes

# For the avocado fries:

- 4 medium-sized avocados (medium ripe)
- 11/2 cups panko crumbs or homemade breadcrumbs
- 4 egg whites
- 2 tsp smoked paprika

# Preparation

<u>Fish</u>: Heat oven to 450°F. Coat oven-safe pan with oil or cooking spray. Rub the mahi mahi with half of the chili paste, cilantro, and sea salt. Place mahi mahi in pan. Roast 5-7 minutes, until opaque.

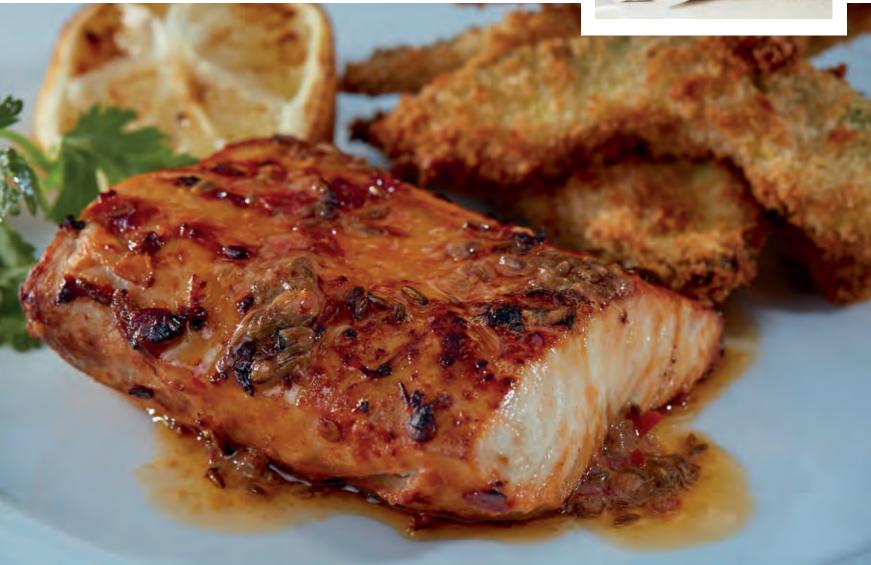
Avocado fries: Halve the avocados and remove the seeds. Slice the avocado halves into even wedge-shaped slices (about 5 per avocado half) and remove the skin. Season the panko crumbs with the smoked paprika and whisk the egg whites slightly in a separate bowl. Dip the avocado slices into the whisked egg whites, coat them in the seasoned panko crumbs, place them on a baking tray, and bake in the preheated oven for 25 minutes.

<u>Sauce:</u> Roast the cumin seeds. Melt butter in small saucepan. Add the cumin seeds and lime juice and cook for a minute.

# Plating the dish

Drizzle butter mixture over mahi mahi and finish with fresh cilantro. Serve with avocado fries.







Photography by Steve Keith Text by Tina Causey-Bislick

# Pext by Tina Causey-Bistick

# Artist Elisa Lejuez pays homage to Aruba with her new silk scarf collection

ike a painting that catches your eye and draws you in every time you see it, so goes my infatuation with artist Elisa Lejuez. I have written about the multidisciplinary artist more than once throughout the past 14 years, and was excited to hear about her latest project combining her signature neo-pop style with her art background and master's degree in textile design.

Elisa is producing limited-edition collections of 100% silk scarves. The timing is perfect, with scarves trending for the past few years and becoming a true fashion staple for all four seasons. Her first collection was launched in early 2016, with the second collection premiering this past summer. This second collection, titled *New Native*, is inspired by Aruba and comprises ten designs, with













 $76 \bullet island temptations$ 



only seven scarves produced for each design.

Elisa wanted to capture significant and celebrated historic treasures on the island, scouring places like the Archaeological Museum and the island's noteworthy architecture for reference and inspiration. The *New Native* collection, presented in the bold and dramatic colors of Aruba's landscapes so iconic to Elisa's body of work, features imagery reflective of ancient cave drawings from Arawak Indians who inhabited the island a thousand years ago, retro tile patterns and architectural details typical of historic

island buildings, sheet music with lyrics in the native language of Papiamento from classic local compositions, and Aruban postage stamps.

A third collection will debut in December during Aruba Fashion Week. The silk scarves can be purchased at T.H. Palm & Company, located streetside at Playa Linda Beach Resort, as well as online at artscarfshop.com.

Elisa's art is directly influenced by the shapes, colors, and patterns that catch her eye, and even by a mood she feels. The scarves begin with a mood board of imagery that will be reflected abstractly in her art. The final work of art is then used to create a scarf.

# HAVE FORK, WILL EXPLORE

# Photography by Steve Keith Text by Tina Causey-Bislick

# Journeys Down to Aruba

n the United States, the craft beer revolution has been surging for the past few years, taking a big bite out of the mass-produced beer industry's national sales. The Brewers Association reports double-digit growth every year for the past eight years, with 2015 numbers accounting for 21 percent of the market share.

Restaurants and hotels in Aruba began getting requests for craft beer. Notes one local restaurant owner, "I can spot a craft beer lover immediately—they scan the tap handles looking for variety, wanting to know what cool and hip beers we have for them to try. Today's American beer drinker is looking for variety—they have a sense of adventure when it comes to trying different beers." Gone is the devout loyalty to just one major beer brand. The quality, full-flavored beer movement brings with it an open-minded beer lover who wants to sample a variety of brews, many complemented with unusual ingredients like fruits, herbs, and spices.

With the North American market accounting for the largest share of tourism here on the island, several distributors have begun to fill this growing craft beer niche. Says Taylor Escobedo, senior sales manager of Bourbon Express, a locally owned distribution company that imports a wide array of craft beer, "Variety is key. Restaurants and bars are recognizing that a diverse and plentiful beer menu is just as important as a diverse wine list." Rotation of selection is also key, as well as seasonal offerings. "Over the summer, craft beers with hints of fruits like strawberries and peaches are sought after, while in the autumn, beers with pumpkin come

into seasonal popularity, and late this year we will bring in a Christmas ale with notes of holiday spices like cinnamon and ginger," he adds.

Like wine, craft beer is also being paired with food. With so many flavor profiles in craft beer (you can find sweet, toasted, nutty, fruity, spicy, earthy, smoky, buttery, and on and on), foodies can opt to pair food and beer based on both contrasting and complementary components. Visitors to Aruba who want to get their fill of seafood fresh from Aruba's waters might want to choose a craft beer with notes of fruit or spice to bring out the salinity and natural sweetness of the dish. An Aruban stoba (stew) made with beef or goat will pair well with a beer with malty and sweet or dark and roasted notes that complement the rich stew flavors. Having a cocktail hour with some Dutch Gouda cheese and fruit? Skip the wine and try a pale ale or Belgianstyle tripel that cuts through the fat and cleanses the palate.

Taylor informs that currently, many major hotels on the island, including the Hyatt Regency, The Ritz-Carlton, and the Marriott, as well as dozens of local restaurants and bars, have included craft beer selections on their menus. Local supermarkets Ling & Sons and Super Food also carry a variety of craft beers on their shelves.

Taylor and some of the island's food and beverage teams collaborated to pair brews from New Orleans brewer Abita, whose line of craft brews offers a variety of flavor profiles, with signature dishes from the F&B teams' respective restaurants on the island.



# Sidebar Bistro & Abita Big Easy IPA

Burgers reign supreme at this bistro located at the Renaissance Marketplace. The bistro's burgers are crafted with a proprietary blend of Certified Angus Beef cuts, combining chuck, New York strip, brisket, and short rib. The Afterburner, topped with smoked bacon, guacamole, Sriracha, cheddar cheese, and jalapeño slices, pairs perfectly with Abita's Big Easy. Heavy on hops, this session IPA, with aromas of fruit, pine, and citrus, not only refreshes on hot and steamy days, but also sits nicely on the palate next to hot, spicy food and grilled meat.



# Bros and Beers & Abita Wrought Iron IPA

This locally owned bar specializes in craft beer, carrying more than 20 selections at any given time. The menu can be considered sports bar cuisine, but goes beyond wings and sliders with items like the bar's popular fried-fish tacos. Abita's Wrought Iron IPA, a bright and intense India pale ale, is ideal for cutting through the richness of the battered and fried fish and can keep pace with the strong bite of the cilantro-infused pico de gallo.





# Café Piccolo & Abita Amber

The Hyatt Regency Aruba Resort Spa & Casino hosts one of the premier Italian restaurants on the island. The quaint and cozy bistro features a stylish show kitchen that is a hub of creative energy producing classic Italian favorites and brick-oven pizza, as well as specialty dishes with fresh ingredients sourced locally. The flavors of the homemade pomodoro sauce in the restaurant's lobster ravioli dish are complemented with the Munich-style Abita Amber lager. The smooth, malty, and slightly caramel flavor hits just the right notes to synergize with the tomato-based sauce.

# The Restaurant at Tierra del Sol & Abita Andygator

Located at the clubhouse of Tierra del Sol Resort & Golf, The Restaurant offers classically inspired cuisine with a decidedly contemporary edge. The magnificent wraparound terrace, with views of the rugged north coast and the historic California Lighthouse, is the ideal spot to sip a cold beer. Chef Jim's rack of lamb, prepared with Israeli couscous, squash spaghetti, roasted shallots, and lamb truffle jus, pairs well with the slightly sweet flavor and subtle fruit aroma of Andygator. Clocking in at eight percent alcohol by volume, this is definitely a beer for sipping slowly as you savor the lamb.





# An Outsider's Construct

# Photography by Steve Keith Text by Tina Causey-Bislick

teliers '89 is an Aruban foundation dedicated to fostering and growing artistic talent, orienting students to contemporary applied art and design. Workshops feature a variety of disciplines, including painting, installations, video art, photography, drawing, fashion, theatrical design, ceramics, animation, graphic design, and art history. Exposing students to artists from around the world is at the heart of the foundation. This past summer, Ateliers '89 facilitated the fourth edition of Caribbean Linked, a collaborative regional residency initiative that offers a space for building awareness and relationships within the Caribbean's creative communities.

One of the 12 regional artists invited to participate was Guyanese artist Dominique Hunter. Dominique caught the eye of the Island Temptations team when her two installations were presented during an exhibition featuring the works of the visiting artists. Her installations marked the multidisciplinary artist's first foray into 3-D art and emphasized her focus on the medium of collage over the past year. Dominique's exhibition was a direct reflection of how the island of Aruba influenced her in the three short weeks she was here. Aruba's Dutch colonial architecture, in particular the handmade tiles and their colors and intricate patterns, motivated her to recreate the spirit of the tiles in collages using local magazines, including Island Temptations. The installations also marked the artist's first challenge in considering space as part of her art. The exhibition space was particularly impactful for her first installation, titled "Yesterday, Tomorrow, forever: A place to wash dirty hands." Her original thought was to place her installations next to each other







to move the conversation between the two, but an underutilized space in the exhibition area called out to Dominique, and there she incorporated a sink into her digital collage, adding depth, dimension, and even functionality to the installation. Her second installation, "Yesterday, Tomorrow, forever: An outsider's construct of Paradise," was a collage of mixed media.

Dominique narrated her experience on Aruba as part of the Caribbean Linked residency in a blog:

It's impossible for any of us to really have a full grasp of what it means to exist in this space in such a short period of time. But the intention of initiatives like Caribbean Linked is to encourage artists to be open to exchanging cultures and experiences so that when we leave,

these conversations about sustaining creative practices can continue across regional borders.

There is so much that is being done, but still so much more that needs to be done to get the "who's who" to recognize that disciplines like art, music, and dance have the power to transcend borders and connect us in the most organic and powerful way. We might speak in different tongues, but the moment someone hits "play" on their laptop, language becomes secondary. Everything fades into the background, bringing into focus the feelings and energies that really connect us one to the other.

One example that immediately came to mind was the night we spent at Jimmy's Bar just around the corner from Ateliers '89. There was a point when four languages were being spoken at our table and it just blew my mind.

For me, there was a disconnect since I only spoke English whereas everyone else spoke at least two languages, and in some cases all four. Fast-forward a few days later, we were all having drinks in one of the apartments while playing music from each territory. As hard as I might try, there is no putting into words the genuine swells of emotion we experienced while various genres of music in different languages poured from the speaker. I've been using the word "beautiful" a lot since I've been here, but there just isn't any other way to describe those moments.

At this point I think everyone is excited to see how the individual responses to this space will be reflected (if at all) in the work we produce over the next few days leading up to the exhibition. Personally, I've been slowly gathering material, information, and anything interesting that



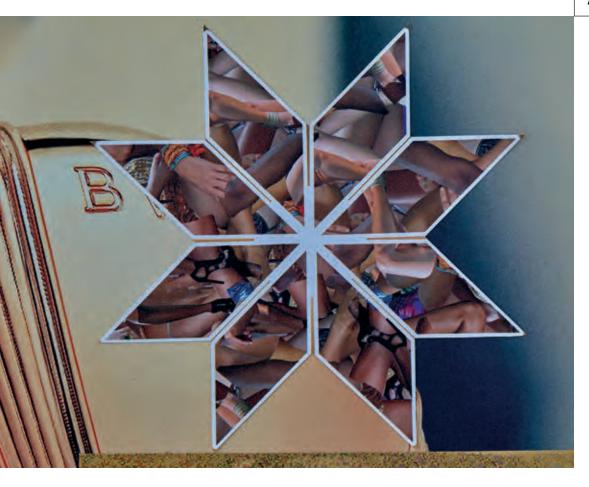
could force me to think about my production and the mounting of finished works a bit differently.

Although I have been actively making work since I graduated in 2015, there were moments of mental fatigue that resulted in frightening tunnel vision-type situations. Needless to say, being in this residency program is the perfect opportunity for the kind of experimentation that shifts one's perspective.

We've all been, in our own ways, looking at our works through different lenses since we've been here, looking for similarities and recognizing the differences that mark each territory as unique. More importantly, there is an eagerness to learn more, and I think that is perhaps the single most important part of the equation for a successful residency program. Whatever hesitation might have existed initially is now completely obliterated. Walls have been torn down (not that there were many to begin with), and we've managed to find and sustain connections almost immediately, in spite of unfamiliarity.



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To read the blog in its entirety, as well as learn about the other visiting artists, go to www.caribbeanlinked. com. Learn more about Dominique on her website at www.dominiquehunter.org. To keep up on the latest projects, artists, and initiatives of Ateliers '89, visit its website at www.ateliers89.com.





# Crowning Expectations

# The reigning Miss Aruba shares her journey

Photography by Steve Keith and Marcell Croes Text by Charlene Leslie with an introduction by Tina Causey-Bislick first met Charlene nearly ten years ago when she was just 15 years old. She had recently won the Aruba Model Search competition. We were doing a swimsuit edition featuring local athletes (much like this edition's swimsuit editorial), and her background in track and field made her an obvious choice. She was a natural in every sense of the word, from her naturally photogenic face and statuesque, fit physique to her natural beauty inside and out. "This girl does not take a bad picture," commented our director of photography, Steve Keith, who has photographed many top models in the U.S. and the Caribbean.

And indeed, it didn't take long before Charlene was headed to New York, where she was signed by the Wilhelmina Model Agency. But this amazing young woman opted to put modeling on the back burner, shocking many when she decided her education was much more valuable than learning to walk the runway. She left the glitz and glam of the runway to pursue a degree in nutrition. Upon attaining her degree last year, Charlene returned to Aruba. Then, just a few short months ago, Charlene surprised us all again—this time entering the Miss Aruba pageant. Here, Charlene explains in her own words this exciting journey and why she felt this was the right challenge at the right time in her life.

I never pictured myself participating in a pageant. Even though I have had my fair share of experience modeling nationally and internationally,

I never thought my personality was fit for a pageant. "I am way too shy and not flashy enough for that," I thought. But I was always a fan of the Miss Universe pageant. After analyzing the past pageants, I saw something different. I saw professional and strong young women standing on a stage presenting themselves and their countries to millions of people, hoping to not only do their countries justice, but also inspire and motivate others in any way possible. I also came to learn that there is so much more to the Miss Universe and Miss World pageants. It really isn't only about the physical beauty, but also what is within. For example, a major part of the Miss World pageant is Beauty with a Purpose, where the candidates have to set up a project to help others. As a Miss Universe contestant, you have to be up to date on worldwide developments and be able to formulate a personal opinion and position on each of them. The Miss Universe pageant also works very closely with HIV-awareness causes and raises funds to help find a cure for the disease. "Confidently Beautiful" is a slogan used to identify the young women on stage while inspiring others to be confidently beautiful as well by promoting uniqueness and diversity.

As a young professional dietitian with an interest in public health and health promotion, I felt inspired. I want to inspire and motivate not only the Aruban people but also people around the whole world to live healthier lives. I also want to inspire the youth to find their passions and have goals they

# SPECIAL FEATURE

can work towards. I want the youth to know that by being passionate and putting in the needed efforts, they can achieve whatever they dream of. So then I thought to myself, "Why not use this platform to achieve all of that?"

# Evolving goals

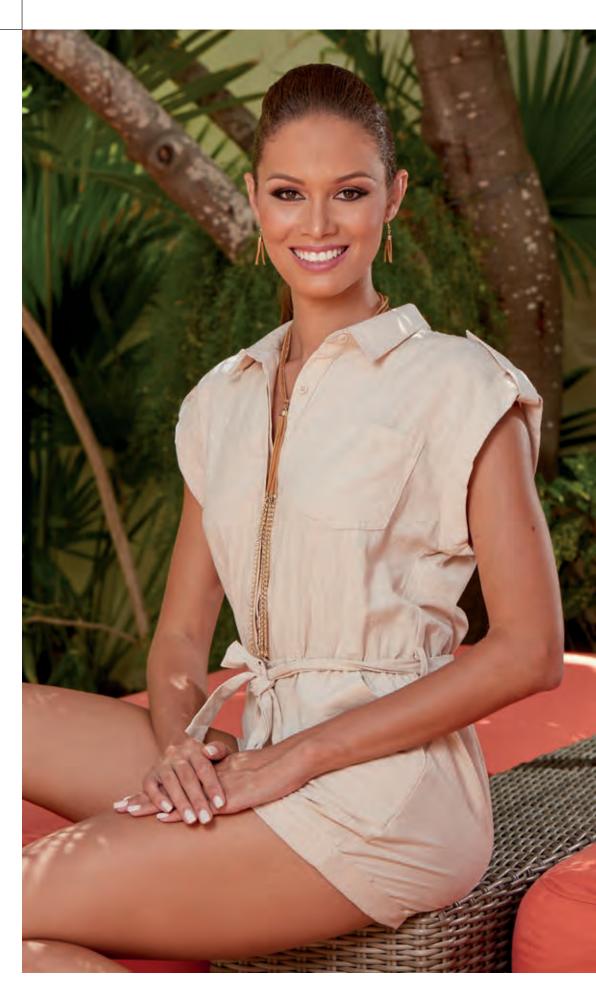
One my goals from the start was to inspire and motivate others to live healthier lives and to inspire the youth to find their passions and set goals for themselves.

I also saw the Miss Aruba pageant as an opportunity to develop myself in different ways. I wanted to develop my skills in public speaking, have a more elegant posture, have the ability to present a subject in the most suitable way, debate worldwide topics, and further develop my overall knowledge.

Of course, representing my island at one of the pageants was part of the main goal from the beginning, but now that it has sunk in that I have been chosen to represent my island at the Miss Universe 2016 pageant, a strong fire has been created within me. I do not just want to represent Aruba; I want to show the world what makes Aruba so beautiful and unique. I want the world-no, the universe!-to know that we truly are a very happy island. I want the choice to be obvious—that Aruba, a tiny dot on the map, deserves the Miss Universe crown. I will work hard to maintain this fire as well. I believe that we all have that inner fire to make a difference every day in our own lives and in the lives of others. I learned that I can use this fire in all aspects of my life, not only in those that are pageantry-related. I used to be a track and field athlete for many years, and it feels really good to be reminded that the "race" to the finish line is never over. You just have to keep pushing yourself to be a better version of yourself every day.

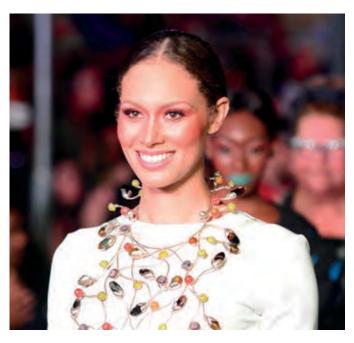
# Leading by example

First and foremost, I will use this platform to improve the lives of the members of the Aruban community by leading through example. I will do this by making sure that I live a healthy life and work hard to achieve my goals. Secondly, I want to educate, not only by spreading knowledge, but also by asking questions—questions that will encourage community members to think (harder) and formulate their own perspectives on topics that are currently being debated on our island as well as





Although modeling is not a primary career for Charlene these days, she still enjoys the occasional fashion show and fashion editorial opportunities. Charlene poses in a past *Island Temptations* fashion editorial (above), and walks the runway of Aruba Art Fair's fashion show (below).



worldwide. Thirdly, I want the members of the community to be engaged in local activities and support each other within these activities. I will do this by attending and promoting these activities. I personally have an interest in cultural, art, sport, and health-related activities. And last but not least, I aim to inspire and motivate the members of the community, especially the youth, to find their passions, set SMART goals, and make realistic plans to achieve these goals.



# PUTTING REALITY ON PAUSE.

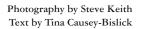
Comfortably situated just beyond the real world and all of life's responsibilities lies Okeanos Spa at Renaissance Aruba Resort & Casino. Our signature treatments, Aruban aloes and transformative salon combine to give you a place that's worthy of being called paradise. Speaking of heaven on earth, Spa Cove on Renaissance Island awaits you with massages along the shore, where the waves are just as gentle as our touch.

Okeanos Spa is located at Renaissance Mall, Oranjestad City Center.

For information, call 297.583.6000 ext 6176 or visit renaissancearubaspa.com.

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# BEACH

he second annual Bartenders' Brawl saw a new Iron Bartender crowned on October 15. On Punta Brabo Beach, the crew of *Island Temptations* and the culinary and banquet teams of Divi Resorts joined forces again to treat guests to a chic, bohemian barefoot event that showcased five of the island's top bartenders creating original craft cocktails.



# SPECIAL EVENTS

Celebrity chef Seamus Mullen is pictured here with partner CJ Frogozo (right) and Cathy Preece from Adams Unlimited Public Relations (left).

The participating bartenders, handpicked by local spirit distributors, were: Giovanni Tromp from Marriot Resort & Stellaris Casino, representing Pepia Est; Jason Tromp, also from Marriott Resort & Stellaris Casino, representing Romar Trading; Janet Hughes from Hyatt Regency Aruba Resort & Casino, representing Arion; Roger Villamarin from White Modern Cuisine, representing Aruba Trading Company; and Iraida Hernandez from Renaissance Aruba Resort & Casino, representing Tropical Bottling.

While noshing on hors d'oeuvres created by Divi's culinary brigade and guest celebrity chef Seamus Mullen from the Food Network, attendees of the event sampled cocktails from all five bartenders, with the bartender receiving the most votes crowned as the island's new Iron Bartender.









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Described by Golf Digest as playing Scotland, Arizona, and the Caribbean all in one round, this desert links course combines the elements of wind, sea, and earth to provide a truly exhilarating experience for golfers of all levels.

# The Restaurant at Tierra del Sol

Breathtaking vistos can be enjoyed inside the stylishly designed restaurant or outside on the veranda.

An award-winning culinary team produces a wide range of international cuisine with original Caribbean flair.



# The Spa at Tierra del Sol

Head-to-toe indulgences are offered in this 5,000 square foot sanctuary to nourish your body, revitalize your mind, and enhance your well being as never before.

# Vacation Rentals and Real Estate

Villas, condominiums, and homes are available through the vacation rental program, or make Tierra del Sol your home away from home.





Five distinct cocktails were enjoyed by all. Roger Villamarin's tempting fusion included Monkey Shoulder Scotch, Galliano, fresh mango juice, homemade gooseberry syrup, Madagascar vanilla bean, lemon juice, and local hibiscus blooms. Giovanni Tromp offered guests Van

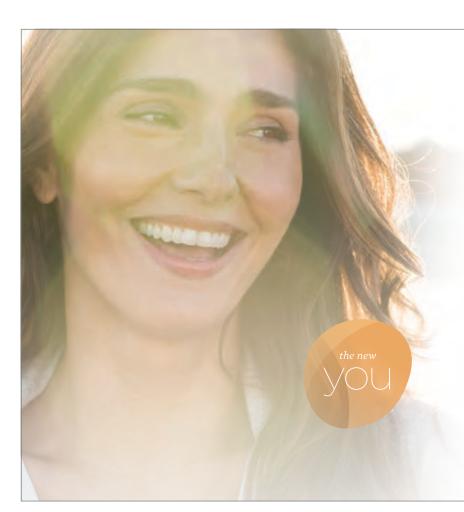
Gogh Wild Apple Vodka, elderflower liqueur, mezcal, Fee Brothers Grapefruit Bitters, blueberry rose syrup, and mango and lychee foam. Iraida Hernandez featured Grey Goose Cherry Noir, goji berry, lychee wine, raspberry, lime juice, cranberry juice, and dragon fruit in a beautifully











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# SPECIAL EVENTS





crafted presentation. Janet Hughes' creation combined Kim Crawford Sauvignon Blanc with Wenneker Elderflower Liqueur, Wenneker Passion Fruit Liqueur, and white grape juice. But it was Jason Tromp's "Rosemary Juliette," with Kettle One Vodka, peach schnapps, fresh lemon juice, rosemary peach syrup, and a fresh sprig of rosemary for garnish, that won the most votes, earning Jason the Iron Bartender title.

The new Iron Bartender, Jason Tromp, and Romar Trading's master mixologist, Erick Bustamante.









# **Our Story**

We are sisters Valentina, Daniela, and Valeria. Together with our mom, we started VADAVAS, a brand of accessories and jewelry designed by us and handcrafted by single moms at home. The name Vadavas is a consolidation of our names.

Our team is part of an international program called WOMEN OPPORTUNITY INTERNATIONAL FOUNDATION, founded by our mom, who herself was once a single mom. Now with our new shop Little Princess, the world's smallest jewelry shop for little girls, we want to give unforgettable experiences when buying one of our handcrafted pieces, which are made with social responsibility, love, and dedication.

Our dream is to make our brand an international franchise, sharing our footprint globally. Our goal is to open retail stores around the world, transcending borders so that we can bring work to the homes of needy mothers, whom we call LEADING MOMS. With every purchase, you are helping us to empower more single moms while contributing to our goal of inspiring many more people!





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BY · V A D A V A S



SPECIAL COLLECTION FOR LITTLE PRINCESSES





Photography by Marcell Croes and Mayo Stoppels Text by Tina Causey-Bislick

# ARUBA Art Fair

Transforming the island's "Sunrise Side" into a gallery of street art

rt is a universal language. No matter your address, culture, religion, political views, or social or economic status, art communicates with us all. On the island of Aruba, we are blessed to have a rich and diverse population of more than 80 nationalities living here harmoniously, and the cultural payoff is immeasurable, particularly in the art community.

The creative talents and initiatives we have featured in this edition echo the island's commitment to the arts and put Aruba front and center as a hub of creativity in the Caribbean. This past September, the first Aruba Art Fair was held over three days. Locally, two art competitions and a culinary competition created the foundation for awareness and promotion of various art disciplines leading up to the three-day fair.

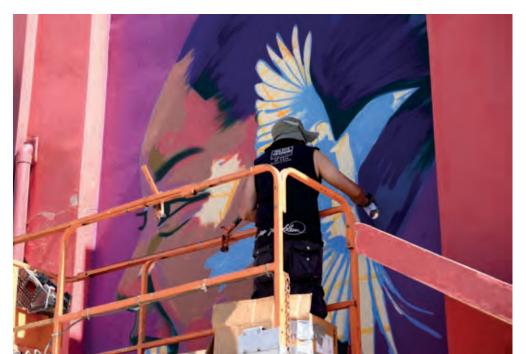




The fair, produced by Pure Aruba Events Foundation in collaboration with the Ministry of Tourism, Transport, Primary Sector, and Culture, took place in the heart of San Nicolas—a city on the southern tip of the island faced with recent challenges due to the closure of the oil refinery located there, as well as the extensive development in the tourist-driven areas that has tipped the scales unfavorably for the town that birthed Aruba's Carnival. Brushstrokes of creative energy painted the town with new life, with 12 renowned street artists from all stretches of the globe—including Brazil, Portugal, Mexico, Kazakhstan, the Netherlands, Argentina, Curacao, and Germany—using the architecture of San Nicolas as their canvas.

A fashion show featuring local and visiting designers was held streetside in San Nicolas to kick the fair off, followed by a charity art auction dinner. The dinner, also held streetside, was a magical affair under the stars, catered by the culinary students of local schools EPB and EPI, under the guidance of





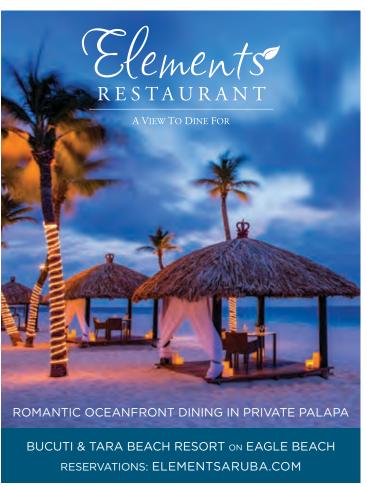
# SPECIAL EVENTS

their instructors and several of the island's top chefs. The next two days saw thousands in the community, as well as visitors to the island, journeying to San Nicolas for a heaping helping of art and entertainment.

Although the fair has concluded, the art lives on in San Nicolas, and you are encouraged to visit the southern end of the island for an up-close encounter with some of the most dramatic, whimsical, breathtaking, imaginative, and innovative street art in the world.







ottex, launched in 1956, has become an iconic swimwear brand, sold in more than 50 countries worldwide, including right here in Aruba, exclusively at Eva Boutique locations. The Israeli company is lauded for its fashionable, glamorous, and quality swimwear and beachwear.

To commemorate its 60th anniversary, Gottex premiered the dazzling Jewel Box Collection, created by Keren Gasner. The collection, now available on the island at all Eva Boutique locations, certainly showcases the brand's fashion-forward edge, incorporating extravagant touches like Swarovski crystals, macramé, laser-cut embroidery, metallic embellishments, mesh, and other unique design elements.

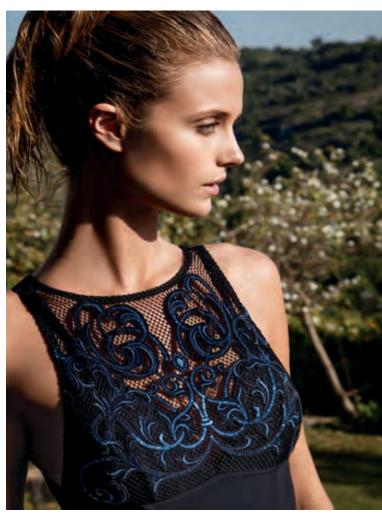


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# Gottex celebrates 60 years of swim and beach fashions







# Eva Boutique adds another location

n 1962, Winnie Ponson opened her first Eva Boutique. Today, with daughter-in-law Liza Blok at the helm, Eva Boutique boasts locations at Hilton Aruba Caribbean Resort & Casino, Divi Phoenix Beach Resort, Riu Antillas, Holiday Inn Beach Resort & Casino, and Zoutmanstraat 7 (across from Fort Zoutman) in downtown Oranjestad, in addition to its newest location downtown at Renaissance Mall.

Eva Boutique is the island's official retailer of the coveted Gottex brand of swimsuits and beachwear, as well as other quality brands of beach fashions, accessories, and footwear.



# Gold Coast Residence inaugurates new clubhouse



n July 21, the Gold Coast clubhouse was inaugurated at Gold Coast Residence over cocktails and hors d'oeuvres by White Modern Cuisine, its new resident restaurant. Developer Fito Croes and family members welcomed neighbors, Gold Coast residents, dignitaries, and friends to the beautiful just-finished clubhouse with views of the salina and the high-rise hotels on the horizon. The interiors of the clubhouse and restaurant were completed by the talented in-house design and creative team, headed by Marisol Croes-Marchena. The clubhouse features a porte cochere with a bronze art piece



# **NEW ARRIVALS**



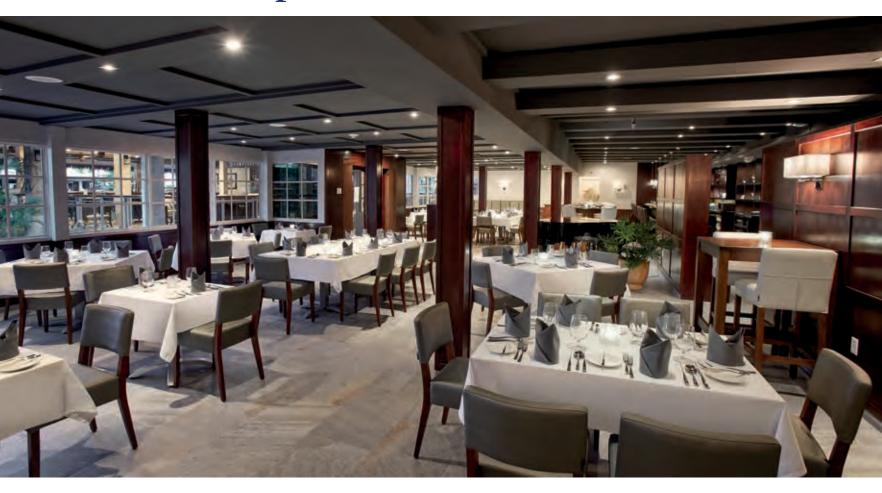
by Gilbert Senchi. The main open-air lobby is beautifully tiled, with comfortable seating areas in front of the check-in desk. Outside on the terrace overlooking the free-form zero-entry pool, the bar commands the right-hand side, while the rest of the gorgeous open space is home to White Modern Cuisine, which includes a partially enclosed dining room with modular glass doors.







# The Chophouse at Manchebo debuts



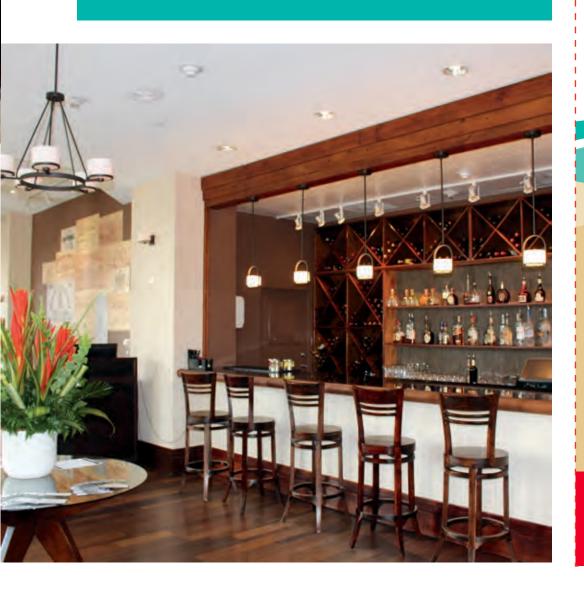
Aking its debut on the island, The Chophouse, located at Manchebo Beach Resort & Spa, builds on the island-wide reputation of its predecessor, the French Steakhouse, serving exquisitely crafted cuisine in a more modern, exclusively indoor space. The Chophouse offers the finest cuts of beef, freshly caught Caribbean fish, local delicacies, and international favorites, with menu highlights including Grilled Lamb Chops, Pan-Seared Filet Mignon, Sesame-Crusted Ahi-Tuna, and Shrimp and Scallops finished with Coconut Curry.

Sleek and modern, The Chophouse exudes island sophistication, with warm wood paneling and clean simple lines creating a stylish backdrop for the resort's beloved pianist, Eddie, who has delighted Manchebo guests for more than 25 years.



# Sunset Grille shakes it up with new cocktail bar

he Sunset Grille recently received an added feature—a cocktail bar. The beautifully appointed and fully stocked bar offers classic and modern cocktails that can be enjoyed before, during, or after dinner. Guests may ask the mix master for the wine and beer list, but most opt for the "Better Bar Experience," where bartenders share their knowledge of cocktails and spirits while expertly creating craft cocktails from fresh juices, homemade syrups, fruits, herbs, and unique garnishes. Among the novel specialty cocktails are the *Ravenous Pineapple*, with silver tequila, fresh pineapple, and mint leaves, splashed with prosecco, and the *Watermelon Margarita*, with silver tequila, agave syrup, fresh watermelon cubes, and lime juice. The martini bar list includes the *Dark Chocolate Martini*, as well as the iconic *Classic Cosmopolitan* and the *Lemon Drop Martini*.



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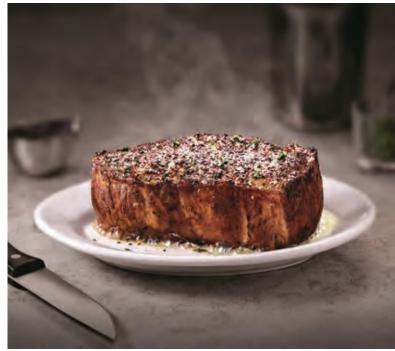
Distinctive Beachwear

Unusual Souvenirs

Playa Linda Beach Resort on the beach. Tel: +297 5927802 From 8:30 am to 7:30 pm

# Ruth's Chris features new menu

Ruth's Chris Steak House debuted an innovative new menu featuring new side dishes, premium steak cuts, and added seafood options. Steak lovers will relish new highlighted prime cuts, including a bone-in filet, a bone-in New York strip, and a showstopping tomahawk rib-eye—a mouthwatering 40 ounces of prime bone-in rib-eye, carved tableside. Choose your own style of knife from the Laguiole and Henckels knives presented tableside in hand-carved knife boxes. Customize your meal with your favorite sauce from the dipping trio or select your own pairing of seasonal surf-and-turf options. Order an expertly crafted cocktail from the list or tailor one with the liquor of your choice. The classic white-chocolate bread pudding is even made to suit your tastes with optional spirited sauces, prepared with Chambord, Frangelico, Grand Marnier, or Tia Maria. A highly unique dish is the sharable Seafood Tower, served on 500-degree sizzling plates.





# FLY Fit Studio opens at Paseo Herencia



ant to keep up your fitness regime while visiting Aruba? One of the island's top fitness personalities, Jennifer Aldridge, recently opened her own fitness studio in the garage area on the third floor of Paseo Herencia Mall (an easy walk from the high-rise hotels). FLY Fit Studio offers a variety of instructor-led classes, including Spin, several styles of yoga, TRX, body pump, body sculpt, butt-leg-abs, and Pilates. Personal training is also available. Check out the Facebook page at FLY Fit Studio for class schedule and updates, or contact Jennifer directly at +297-731-7090.



# Hyatt's Café Piccolo back by popular demand

This summer, Hyatt Regency Aruba reopened Café Piccolo. The restaurant first debuted 25 years ago at the resort's inception, and guests immediately fell in love with its selection of authentic Italian dishes, brick-oven pizza, and delectable desserts. Although Café Piccolo was later replaced by Mexicado, the restaurant has been revived by popular demand and will reclaim its place as being one of the premier Italian kitchens on island.

Menu items by Chef Pellegrini include Saltimbocca Alla Romana, mouthwatering tenderloin wrapped in Parma ham served with creamy polenta and sautéed wild mushrooms; Salmone Alla Salsa Fiorentina, seared salmon served with asparagus, artichoke, and a fresh spinach sauce; and Prosciutto e Arugula Pizzetta, cooked in a brick oven. Many of the signature dishes are drizzled with an infused olive oil, an offering characteristic of Café Piccolo. The curated wine list includes a selection of aged wines, which are served tableside from a mini wine barrel.

"After many guests requested that we recreate their favorite dishes, we decided to reintroduce Café Piccolo to our roster of amazing restaurants," said Chef Pellegrini. "We are excited to take new and repeat guests back on our culinary tour of Italy." Café Piccolo provides indoor and outdoor seating for 80 guests in a truly romantic setting. Dine inside to see the chefs prepare pizza with views of the restaurant's famous brick oven or enjoy the cozy ambiance outside by the water fountain.











# RESTAURANT GUIDE

On the following pages, a selection of our favorite restaurants & menus

# Menu Temptations

# **MEXICADO**

# FOOTPRINTS BEACH GRILL





Mexicado is an intimate, friendly dining experience environment featuring a selection of regional dishes showcasing Mexico's most inspiring flavors. The truly authentic restaurant offers an array of elevated market food items, an extensive tequila selection and a list of handcrafted tequila cocktails. Outdoor lounge, tequila bar and restaurant seating available.

# Main Attractions

TACOS	
Dorado taco, seared white catch fish, ice berg, chipotle mayonnaise, guacamole, corn tortillas	\$15.00
Taco de carnitas, slow braised pork, cilantro, onion, guacamole, corn tortillas	\$14.00
CHEVICHES Colima ceviche, grouper with lemon juice, red onion, tomatoes, cilantro, serrano chili Tuna coriander ceviche, passion fruit, white onion, cilantro, fresh apple	\$16.00 \$16.00
QUESADILLAS, served with Tomatillo sauce Chicken, Mexican cheeses, oaxaca, panella, quesadilla, cheese	84600
BURRITOS, consisting of a wheat flour tortilla, wrapped or folded into a cylindrical shape to completely enclose the filling. All served with rice, charro beans, Mexican cheese, topped with queso fundido, lettuce, queso fresco, pico de gallo.  Beef, Chicken, Broken shrimp Acapulco, vegetarian,	
mixed chicken and beef.	26.00 - \$35.00

All served with chile poblano, cilantro, onion, peppers, pico de gallo, flour tortilla, guacamole Chicken, beef top round, shrimp, mix chicken and beef, season vegetables...\$26.00 - \$35.00

# CAZUELAS, served with rice, charro beans and flour tortillas

### ANTOJITOS

Empanadas de Carnitas, corn pastries filled, marinated beef, salsa roja, sour cream\$13.00
Chicken tortilla soup, shredded chicken, corn tortilla, avocado, onion, tomatoes, chipotle,
chili, oregano, cilantro\$10.00

# AUTÉNTICOS

Chicken mango mole poblano, roasted chicken, supreme with mango, mole sauce, toasted 

# and much more...

Prices are in US\$, excluding 15% service charge as well as sales/health tax.

# **Dining Information**

Dinner daily except Mondays, 6pm-10:30pm

# RESERVATIONS

Please call the Hyatt Regency +297-586-1234 Ext 36 or email adventure.concierge@hyatt.com www.aruba.hyatt.com

Inquire about your gift!







Celebrate another perfect day in paradise with an unforgettable dinner at Footprints. This exclusive restaurant-only a limited number tables are available each evening-offers fine dining while you wiggle your toes in the soft white sand. Enjoy the sounds of the sea as the attentive staff serves a delicious 4-course dinner, featuring their renowned grilled entrees with your choice of beef, fish, fresh seafood and more. Finish a delightful evening with a tempting dessert and your favorite cocktail or wine from the hotel's extensive selection.

# Start your meal off with...

# First Steps

riist steps	
CORN CRAB CHOWDER  Italian bread bowl, filled with a richly creamed corn soup, and wild caught crab	\$16.00
CLASSIC MUSSELS & HERBS Simmered in dry white wine, shallots, garlic, sea salt, butter, herbs, served with garlic bread	\$14.00
CHORIZO AND CASSAVA Pork sausage, fried cassava, served with chipotle mayonnaise and spicy tomato cilantro sauce	\$13.00
Entrees GRILLED MAHI MAHI FILLET Stir-fried vegetables, with rice pasta, in teriyaki sauce	\$38.00
GRILLED T-BONE STEAK (16 OZ.)  Roasted garlic mashed potato, sautéed mushroom and onion, with green peppercorn sauce	\$52.00
ORGANIC CHICKEN STUFFED WITH GUAVA AND WHITE PAISA CHEESE Served with sautéed red bliss potato, onion, broccoli, and creamy mint sauce	\$35.00
ROASTED LOBSTER (9 OZ) Classic buttery mashed potato, creamed spinach, served with lemon infused drawn butter	\$51.00
SAUTÉED GARLIC SHRIMP Chili pepper flakes, fresh herbs, with white rice, stuffed tomato, andcreamycaperbuttersauce	\$43.00
Desserts PASSION FRUIT MOUSSE	\$9.00
ARUBAN COCONUT CREAM CAKE	\$10.00
TRES LECHES	\$12.00

# and much more...

Prices are in US\$, excluding 15% service charge as well as sales/health tax.

# **Dining Information**

6:30pm - 9:00pm. Open daily except for Tuesday

## RESERVATIONS

Please reserve at 011.297.586 – 1234 ext. 37 or email adventure.concierge@hyatt.com www.aruba.hyatt.com

Inquire about your gift!



# PALMS RESTAURANT

# Menu Temptations

# RUINAS DEL MAR





Feel the warmth at our premier beach front location. Palms offers both the sights and tastes of the Caribbean. Drawing upon local cuisine and regional ingredients, the menu allows guests to linger long into the night over a variety of delicious dishes. Indoor and outdoor seating, as well as adjacent lounge for before and after cocktails.

# Start your meal off with...

PALMS	HOUSE	SALAD

Creole potato, mixed greens, cherry tomatoes, Kalamata olive, tossed with ranch dressing
Add grilled chicken \$18.00, salmon \$20.00, shrimp \$21.00.......\$12.00

# ORIGINAL COBB SALAD

# PORK SLIDERS

Dinner bread rolls, red cabbage, slow roasted pulled pork, \$16.00 with apple papaya chutney....

# GOURMET BURGERS

MEYER NATURAL GRASS-FED ANGUS BURGER

PALMS LOBSTER AND SHRIMP BURGER
Palms coleslaw, cilantro, chipotle mayo, served with seasoned wedge fries.....

Main Attmations

# Main Attractions

# LOCAL ARUBA TEMPTATIONS

Fried funchi, aruban chicken saté, pastechi of the day, bacalao, carni stoba or bbq chicken basket

### LOBSTER ALFREDO

# MEDALLIONS OF BEEF TENDERLOIN

# and much more...

Prices are in US\$, excluding 15% service charge as well as sales/health tax.

# **Dining Information**

<code>HOURS:</code> Open for lunch daily, 11:30-5:30 p.m. Open for Sunday breakfast, 7:00-11:30 a.m. Open for dinner daily except Wednesday, 5:30 p.m. -11:00 p.m. Late night menu 11:00 p.m. -12 midnight

# RESERVATIONS



# RUINAS亞MAR



Ruins by the Sea, is Hyatt Regency Aruba's signature restaurant offering contemporary cuisine in an open air environment. Guests are invited to enjoy menu items such as fresh seafood and steaks, hearth oven specialties, and a display of multiple food stations offering breakfast, Sunday Brunch, and special events. The design of Ruinas del Mal pays homage to several original Aruban architectural elements including caliche stone and the use of water in design

# Start your meal off with...

DUO LOBSTER CRAB CAKE	\$16.00
Served with remoulade sauce	\$10.00
SCALLOPS "A LA PLANCHA"	\$16.00
Fresh ginger, coriander, papaya, coconut milk, chili, cilantro, red onions and lime	\$10.00
BAKED BRIE	\$14.00
Local honey, cranberry compote, candy pecan, whole grain crackers	Ψ14.00
LOCAL PUMPKIN SOUP	\$9.00
Fresh cilantro, coconut milk and pumpkin seeds	
PEARS, CAPICOLA & PARMESAN	\$16.00
Wine pears, asparagus, artichoke and copa ham	φ10.00
Main Attractions	
CIGAR BOX CEDAR SALMON FILET	\$38.00
Shrimp and spinach risotto, roasted garlic oil	
SEARED GROUPER FILET	
Roasted almonds, beans, broccoli, carrots, fennel salad,	\$36.00
tomato confit and potatoes	
CLASSIC DUO	
Grilled filet, cabernet sauce with Fresh caribbean lobster tail & garlic broccoli, dushi mashed potatoes and Café de Paris butter	\$52.00
KANSAS RIB EYE STEAK	
Fresh mushroom, seasoned vegetables, mashed potatoes and demi-glace	\$45.00
GRILLED BEEF TENDERLOIN FILET	
Red bliss potato, holland potato, papa creole and harvest mushroom	
with peppercorn sauce	\$42.00
SEAFOOD LINGUINI	
Shrimp, scallops, mussels, clams, fresh parsley, basil in	# /
original alfredo or marinara sauce, lobster 6-0z.	\$48.00
ROASTED LAMB CHOP	
Pumpkin and goat cheese risotto, asparagus, drizzle of amaretto	\$40.00
served with mint sauce	940.00

# and much more...

Prices are in us\$, excluding 15% service charge as well as sales/health tax. Kids menu available

# Dining Information

### HOUR

Open for breakfast daily except Sundays, 7:00 – 12noon. Open for dinner daily except Sunday, 6:00 p.m. - 10:30 p.m.

### RESERVATIONS

Please call the Hyatt Regency +297-586-1234 Ext 36 or email adventure.concierge@hyatt.com
www.aruba.hyatt.com
Inquire about your gift!



# Menu Temptations

# **IKE'S BISTRO**







Enjoy a modern twist on Mediterranean cuisine, Caribbean style, with Aruba's most talented, young chef Ever De Pena, paying homage to the late resort founder, award winning hotelier Ike Cohen. With seating on the garden terrace or around the tropical pool, the restaurant overlooks the beach and the Caribbean ocean. Ike's Bistro experience is enchanting and all menu items are extremely enticing. Undecided guests may opt for the tasting menu of 4 or 5 smaller portions of the chef's seasonal specialties.

# Start your meal off with...

# CAPRESE AND PESTO

Buffalo mozzarella, cherry tomato, sweet tomato basil relish and home-made pesto espuma

### OCTOPUS A LA GRIGLIA

Grilled Octopus from Italy, red quinoa, orange wedge, cherry tomatoes, fresh herbs and squid-ink aioli

### GREEN GAZPACHO

Cucumber & honeydew melon gazpacho, basil, organic sea salt, olive oil and herb croutons

## SCALLOPS AND COCONUT FOAM

Pan-fried herb crusted scallops, avocado puree, red pepper cilantro salsa and coconut foam

# Main Attractions

## SHRIMP A LA BRAVA

Slightly spicy shrimp, boiled potatoes, fresh basil, creamy spicy sauce, grilled pita bread

### SEA BASS

Pan-seared Chilean sea bass with sautéed spinach, quinoa, cauliflower and coconut saffron sauce

### LAMB

Crusted lamb chops, couscous, mint, green beans, corn and creamy pesto sauce

### LAND & SEA

Grilled filet of beef & sautéed shrimp with garlic mashed potato, creamy spinach and lobster sauce

# **Desserts**

### ORANGE CATALANA

Vanilla custard flavored with orange zest topped with a thinly crisp caramel layer

# PASSION FRUIT PARFAIT AND BERRIES

Passion fruit parfait, wild berries, lime sauce and coconut ice cream

# and much more...

All prices are in U.S Dollars. A 15% service charge will be added to your check.

# **Dining Information**

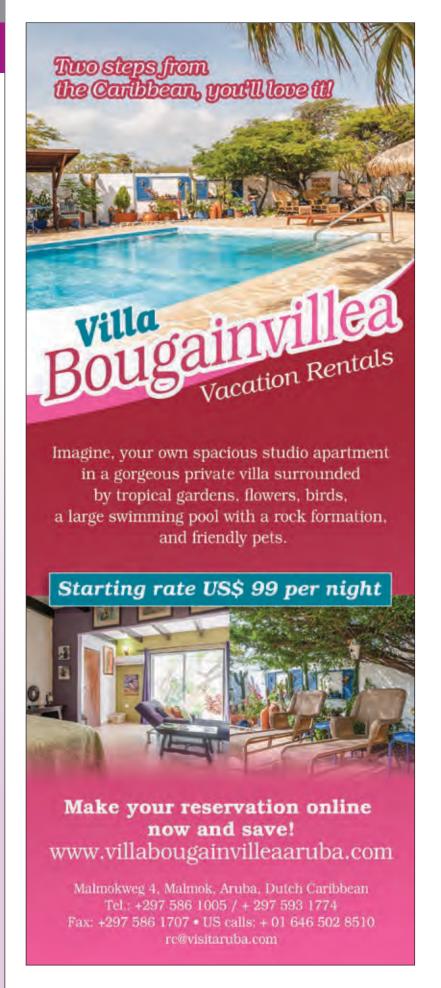
# HOURS

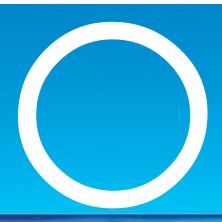
Dinner: 5:30 p.m. to 10:30 p.m.

# RESERVATIONS

Tel: +297 582-3444 ext. 203 Email: ikesbistro@manchebo.com www.manchebo.com







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# WELCOME TO OUR WORLD





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